

# Lemon crepes with berry cream filling (vegan)



 60 min.  149 kcal  SteviaSweet Crystal

## Preparation

Mix the ingredients for the crepe batter. Grate the zest of half a lemon. Heat a frying pan and add a small portion of margarine. Add a small ladle (50 ml) of batter to the pan. Fry until the surface appears dry, then turn the crepe over using a knife or thin spatula and fry the other side briefly.

Repeat with the remaining batter. Allow the finished crepes to cool to room temperature while you make the filling.

Mix together the [SteviaSweet Crystal](#) and cream cheese. Add the grated lemon peel and half the berries. Mix thoroughly. Spread the filling onto the crepes with a spoon and place the remaining berries on top. Roll up the crepes and enjoy.

## Ingredients for 8 servings

### Crepe batter

100 ml	oat, soy or other non-dairy milk
1/2	grated zest of 1/2 lemon
1 tsp	salt
1/2 tbsp	<a href="#">SteviaSweet Crystal</a>
130 g	wheat flour
150 ml	mineral water
40 g	vegan margarine for frying

### Filling

150 g	vegan cream cheese
1/2	grated zest of 1/2 lemon
1 tbsp	<a href="#">SteviaSweet Crystal</a>
200 g	fresh berries

## Nutritional information per portion

149	kcal
626	kJ
3.5	g Protein
14	g Carbohydrates
8.5	g Fat