

EPISODE 1

Happy Fall, y'All!



THE ROLL:



Crepes



Apples & Cinnamon Mix-ins



Ice Cream Topping



Yogurt Drizzle

INGREDIENTS

Crepes (makes 6–8)

- 1 cup all-purpose flour
- 1/2 tsp baking soda
- 2 cups milk
- 1 tbsp oil

Apple Cinnamon Filling

- 2 medium apples, peeled and diced
- 2 tbsp butter
- 2 tbsp brown sugar
- 1 tsp cinnamon

Toppings

- Vanilla ice cream (1 scoop per serving)
- 1/2 cup vanilla yogurt (for drizzle)

DIRECTIONS

- 1 Make the crepe batter:** Whisk all ingredients until smooth. Let sit 5–10 minutes.
- 2 Cook the apples:** Melt butter in a pan. Add apples and cook 5–7 minutes. Add brown sugar and cinnamon. Cook until soft and caramelized.
- 3 Cook the crepes:** Lightly oil a nonstick pan for the first crepe only. Pour 1/4 cup batter and swirl to coat. Cook 1–2 minutes per side until golden. Repeat with remaining batter (no oil needed for the rest).
- 4 Assemble:** Add apple filling to the center of each crepe, add a little butter, then fold into quarters (little triangles).
- 5 Top it off:** Add a scoop of ice cream and drizzle yogurt over the warm crepes.



HOW TO PLAY
Roll the dice.
Get your combo.
Make it. Rate it.
Repeat.



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WOULD YOU TRY THIS?

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