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# Reduced Fat Crêpes

*featuring Dairy-Lo*

Formula	% by Weight
Pastry Flour	29.70
High Temp Skim Milk Powder	4.10
Egg Yolk Powder	4.40
Salt	0.20
<b>Dairy-Lo</b>	<b>2.50</b>
<b>Butter</b>	<b>1.60</b>
Sugar	5.90
<b>Water</b>	<b>1.00</b>
Water	50.60
<b>Total</b>	<b>100.00</b>

## Procedure

- Dry Blend the first five ingredients and set aside.
- Using a Hobart type mixer, cream the sugar and butter until smooth. Scrape edges.
- Continue mixing on low and slowly add the dry blend. Scrape edges. Mix on low for 2 minutes.
- Continue mixing on low and slowly add the water. Mix on medium-low until batter is smooth.
- Batter should be thin and pourable.
- Pour a small amount of batter into pan, rotate pan quickly in a circular motion to completely cover the bottom with a thin layer of batter.
- Cook on stove top until surface is translucent, flip and brown other side. Serve immediately.

The information contained herein is, to the best of our knowledge, accurate. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product. The information contained herein should not be construed as permission for violation of intellectual property rights.

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# Crêpes

*Control*

Formula	% by Weight
Pastry Flour	29.70
High Temp Skim Milk Powder	4.10
Egg Yolk Powder	4.40
Salt	0.20
<b>Butter</b>	<b>5.10</b>
Sugar	5.90
Water	50.60
<b>Total</b>	<b>100.00</b>

## Procedure

- Dry Blend the first four ingredients and set aside.
- Using a Hobart type mixer, cream the sugar and butter until smooth. Scrape edges.
- Continue mixing on low and slowly add the dry blend. Scrape edges. Mix on low for 2 minutes.
- Continue mixing on low and slowly add the water. Mix on medium-low until batter is smooth.
- Batter should be thin and pourable.
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