



**NEHA'S**  
INDIAN · INSPIRED



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**Coconut Crepes with  
Neha's Ice Cream**  
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½ cup flour  
½ tsp baking powder  
pinch of salt  
1 tsp caster sugar  
1 egg  
½ tsp vanilla essence  
1 tbsp water  
124 ml coconut milk

1. Mix all the dry ingredients together in a mixing bowl and mix together
2. Add rest of the ingredients to the bowl and whisk till it is a smooth batter
3. Heat your crepe pan or any non-stick pan. Once it is hot, pour a ladle full of the batter and spread quickly across the pan in a round shape. Once it starts to bubble and turn golden at the bottom, flip the crepe for the other side to cook for a minute
4. Remove from pan and enjoy it with your favourite Neha's Ice Cream for a memorable meal!

(P.S: If the batter is too thick, one can add water)