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Oma's Crepes with Cherries

Ingredients:

- ½ cup all-purpose flour
- 1 egg
- ½ cup soda water
- ½ Tbsp butter
- 16 oz jar pitted sour cherries, drained
- 1/4 cup butter
- 1/3 cup granulated sugar
- 3 eggs, separated
- ½ cup milk
- ½ cup kefir

Instructions:

1. Prepare the crepes batter by mixing together the flour, 1 egg, and soda water. Let stand about 1 hour.
2. Melt the butter in a crepe pan or frying pan and using about ¼ of the batter, make one crepe, browning both sides. Repeat with remaining batter, making a total of 4 crepes.
3. Let crepes cool. Roll cooled crepes and cut into strips.
4. Preheat oven to 325° F.
5. Grease a casserole dish. Layer crepes strips and drained cherries.
6. Beat 3 egg whites until stiff.
7. Mix together ¼ cup butter, sugar, 3 egg yolks, milk, and kefir until well mixed. Gently fold in the stiffly beaten egg whites.
8. Pour over crepes/cherry and bake about 40 minutes or until lightly browned.
9. Serves 4.