

Chocolate Swirl Crêpes with Melted Kinder Center

Ingredients

- 2 cups milk (500 ml)
- 3 eggs
- 2 cups all-purpose flour (250 g)
- 2 tablespoons sugar (25 g)
- 1 tablespoon unsweetened cocoa powder
- Whole Kinder chocolate bars (one per crêpe)
- Butter or oil for cooking

Directions

- Whisk milk and eggs until combined.
- Add flour and sugar and whisk until smooth and lump-free. Let rest 20–30 minutes.
- Transfer 1/2 cup batter to a small bowl and mix with cocoa powder for the swirl batter.
- Heat a lightly greased non-stick pan over medium heat.
- Pour plain batter into the pan and swirl thinly. Drizzle cocoa batter on top.
- Cook 1–2 minutes, flip, and cook 30–45 seconds more.
- Place a whole Kinder chocolate bar across the center of each warm crêpe.
- Fold sides inward and roll tightly.
- Return rolled crêpe to the warm pan for 30–60 seconds to gently melt the chocolate.
- Serve warm.

Notes

- Keep the batter thin for delicate crêpes.
- Use medium heat to prevent over-browning.
- Serve immediately for the best melted center.