

Pumpkin Pie Crepes

(Sugar-free)

Prep Time: 15 min.
Cook Time: 20 min.
Servings: 16 / 1 slice

Ingredients:

- **Grain Free Mama's Cinnamon & Nutmeg Crepe Mix**
- **1 (15 oz.) can pumpkin**
- **1 (13.5 oz.) can coconut cream**
- **2 eggs**
- **1/2 tsp. sea salt**
- **1/3 tsp. stevia extract**
- **2 TBSP honey**
- **2 tsp. pumpkin pie spice**

Instructions:

1. Prepare crepe mix per instructions. Cook crepes and set aside.
2. Preheat oven to 350 degrees.
3. Mix all ingredients together in mixing bowl just until thoroughly mixed.
4. Pour into pan and bake for 45 minutes.
5. Let custard cool.
6. Place 1/4 cup custard in each cinnamon & nutmeg crepe and tie into a pouch.
7. Enjoy! Refrigerate leftovers.
8. Note: You can make your own pumpkin pie spice by adding; 3/4 tsp. ground cinnamon, 1/2 tsp. ground nutmeg, 1/4 tsp. ground ginger, 1/4 tsp. ground cloves.

