

PANDAN CREPE-COCONUT CHEESECAKE DELIGHT



A delicious green coloured pandan-flavoured pancake that's filled with toasted coconut, and sweetened with our Cheesecake Delight.

Ingredients Crepe:

- Pandan Paste
- 1 cup all-purpose flour
- 2 large eggs
- ½ cup milk
- ½ cup water
- ¼ teaspoon salt
- 2 tablespoons butter, melted

Filling:

- 8 oz. Cheesecake Delight
- 2oz. Lemon Zest
- 2oz. Toasted Coconut

Instructions Crepe:



- Whisk flour and eggs together in a large mixing bowl; gradually add in milk and water, stirring to combine. Add salt and melted butter; beat until smooth.
- Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
- Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen the crêpe; flip and cook until the other side. Let Crepes cool.

Filling:

- In a large mixing bowl mix Cheesecake Delight & lemon zest.

Assembly

- Take each crepe and layer 2oz. of Cheesecake Delight mixture, Carefully fold and top with whipped cream & toasted coconut.

Product	Description	Code #	Pack Size
 Cheesecake Delight	This creamy cheesecake comes ready to turn into your own masterpiece. The velvety blend of smooth cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert. 	0250620	2/4.5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian