



Samoas® Sweet Rolls

Ready in 30 minutes
Serves 4



What you need

Ingredients

Crepes

1 cup all-purpose flour
1 teaspoon double-action baking powder
1/2 teaspoon salt
3 tablespoons powdered sugar
3 finely chopped Samoas®
3 eggs
2/3 cup milk
1/3 cup water
1/2 teaspoon vanilla

Filling & Garnish

1 eight-ounce package cream cheese
3 tablespoons powdered sugar
1/2 teaspoon vanilla
2 oz. chocolate syrup
6 finely chopped Samoas®
4 teaspoons cinnamon
Berries (red raspberries, strawberries, blueberries, etc.)

Equipment

2 mixing bowls
Hand or stand mixer
8" skillet
Non-stick cooking spray
Wax paper

Directions

1. Make crepes (or you can use pre-made crepes):

Combine liquid ingredients in a mixing bowl and mix on low speed for one minute. Add all dry ingredients and mix on low speed for 30 seconds, then on medium speed for one minute. Cook crepes on medium heat in 8" skillet using non-stick spray until very light brown. Turn once. Set cooked crepes aside using wax paper to separate.

2. Filling:

Mix all filling ingredients, except finely chopped Samoas, together in mixing bowl on low speed for 30 seconds, then at high speed for 2 minutes or until thoroughly combined. Fold in half (approximately 3 cookies) of finely chopped Samoas.

Spread approximately 3 tablespoons of filling onto each crepe and roll up.

3. Final touches:

Place two Samoas Sweet Rolls on four dessert plates, stripe chocolate syrup across crepes, and sprinkle remainder of finely chopped Samoas (approximately 3 cookies). Dust lightly with cinnamon. Add other garnishes such as berries or fruit-flavored syrup if desired.