

**Breakfast**

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# Raspberry Key Lime Crepes

Taste of Home Website

**Servings: 6**

**Preparation Time: 20 minutes**

**Start to Finish Time: 20 minutes**

**3 tablespoons key lime juice**  
**1 pkg (12.3 oz) silken firm tofu, crumbled**  
**6 ounces reduced-fat cream cheese, cubed**  
**2/3 cup confectioner's sugar, divided**  
**2 1/2 teaspoons grated lime peel**  
**dash salt**  
**dash ground nutmeg**  
**6 prepared crepes (9-inches)**  
**1 1/2 cups fresh raspberries**

In a blender, combine the lime juice, tofu and cream cheese; cover and process until smooth.

Set aside one teaspoon confectioners' sugar. Add the lime peel, salt, nutmeg and remaining confectioners' sugar; cover and process until blended. Cover and refrigerate for at least one hour.

Spread cream cheese mixture over crepes. Sprinkle with raspberries; roll up. Dust with reserved confectioners' sugar.

Yield: 6 crepes

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Per Serving (excluding unknown items): 132 Calories; 5g Fat (34.5% calories from fat); 3g Protein; 19g Carbohydrate; 2g Dietary Fiber; 16mg Cholesterol; 160mg Sodium. Exchanges: 1/2 Lean Meat; 0 Fruit; 1/2 Fat; 1 Other Carbohydrates.