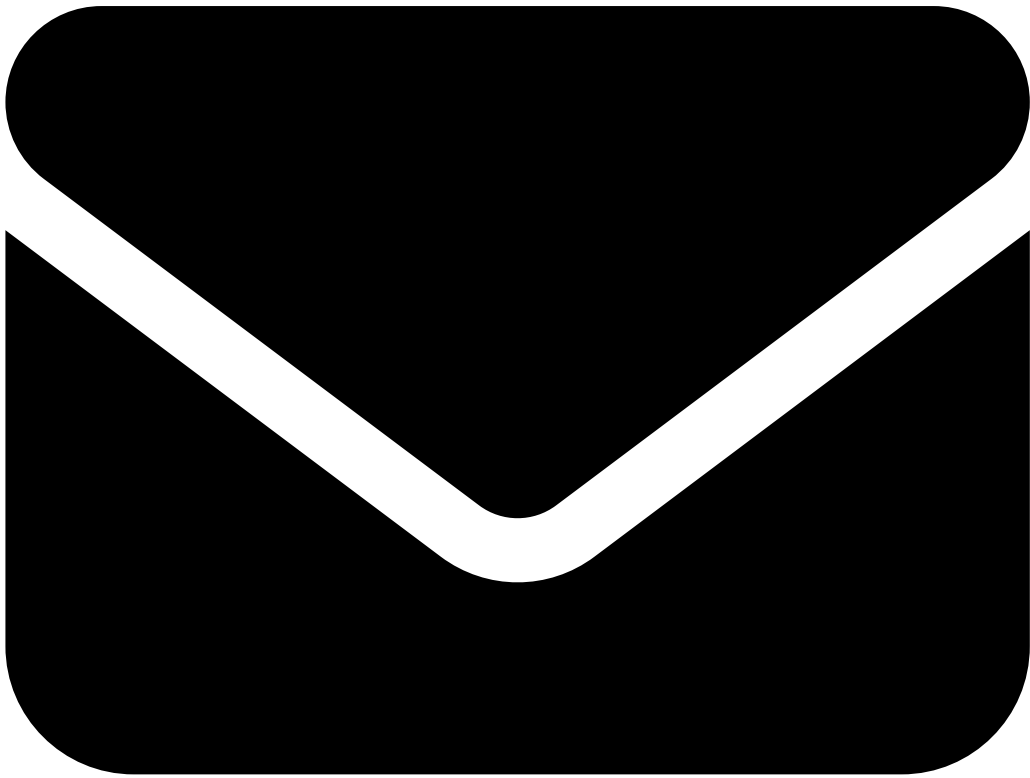


Easy Sheet Pan Crespelle (No Individual Crepes Needed!)

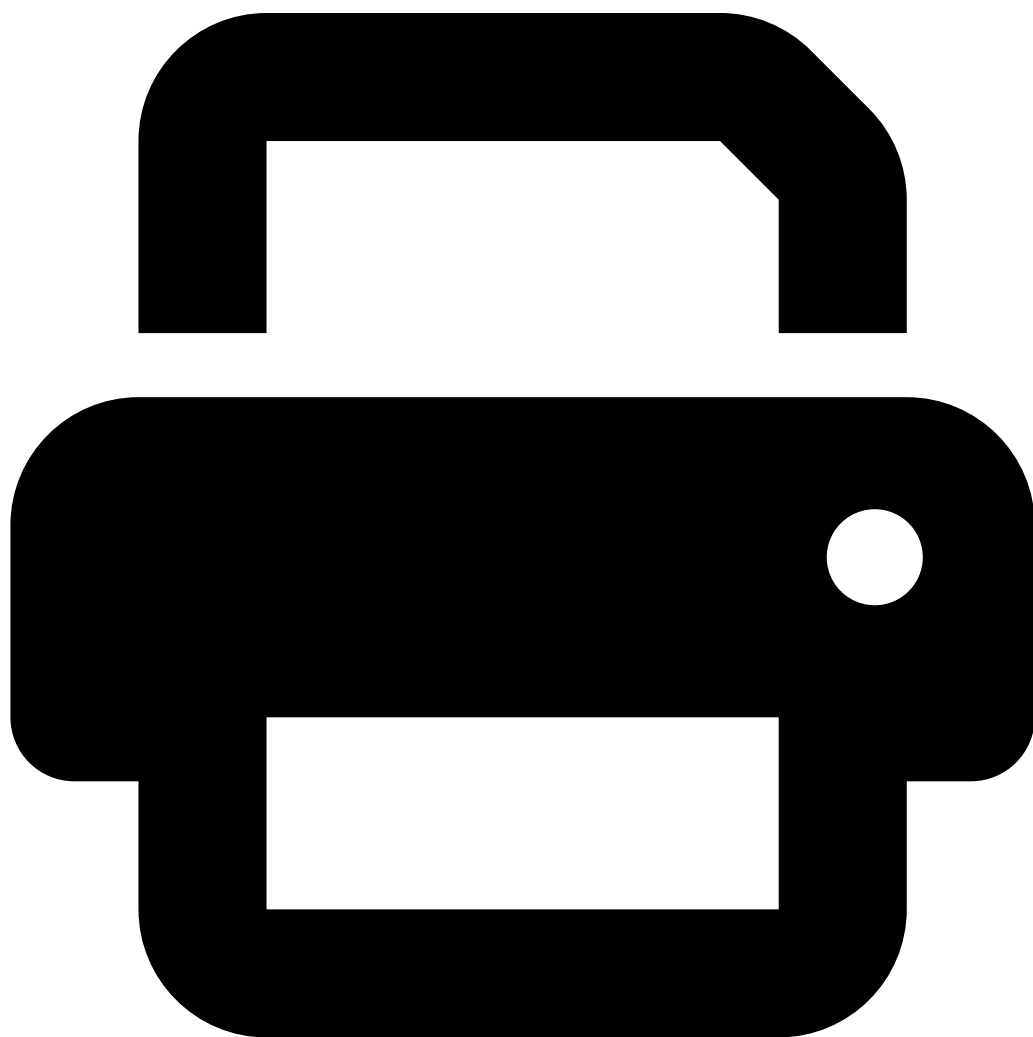
Easy Sheet Pan Crespelle (No Individual Crepes Needed!) This post may contain affiliate links, that help support this blog. If you make a purchase through these links, I may earn a commission—at no cost to you. For more information read my disclosure policy.











If you've ever wanted to make homemade Italian crespelle but didn't have the patience to stand at the stove cooking one delicate crepe after another, this recipe is for you.

After years in the restaurant business, I'm always looking for ways to make classic recipes more practical for home cooks without sacrificing flavor. Instead of making individual crespelle in a skillet, I bake the batter in one thin layer on a 9 x 13 sheet pan. Once it's cooked, I spread on the filling, roll it up jelly-roll style, slice it into portions, and bake everything in a rich béchamel and tomato sauce.

The result is all the flavor and elegance of traditional crespelle with a fraction of the work. It's perfect for Sunday dinner, holidays, or whenever you want an impressive make-ahead Italian meal.

Things to know about this Easy Sheet Pan Crespelle

After spending years in restaurant kitchens, I've learned that recipes don't have to be complicated to be delicious. This sheet pan method is one of those little shortcuts that saves time without sacrificing the delicate texture that makes crespelle so special.

The key is to bake the crespella just until it's set. If it browns too much, it can crack when you roll it. I also like to freeze the rolled crespella for about an hour before slicing,

It firms everything up, making it much easier to cut clean, even pieces. Using a serrated bread knife helps when slicing the crespella

Whether you're making these for a cozy Sunday dinner or a holiday gathering, this is a recipe you can prepare ahead of time. Assemble it, refrigerate or freeze it, then simply bake when you're ready to serve. It's one of those recipes that looks impressive but is surprisingly easy to pull off.

Try These Italian Favorites Next

If you enjoyed this easy sheet pan crespelle, here are a few more Italian comfort food recipes I think you'll love. They're perfect for Sunday dinners, family gatherings, or anytime you're craving a homemade Italian meal.

- **Authentic Fettuccine Alfredo (No Cream)** – A simple Roman classic made with butter, Parmesan, and pasta water.
- **Classic Eggplant Parmesan** – Crispy layers of eggplant baked with marinara and plenty of cheese.
- **Italian Baked Zucchini Roll-Ups** – A lighter vegetarian dinner filled with creamy ricotta.
- **Authentic Italian Marinara Sauce** – My go-to tomato sauce that's perfect for pasta, crespelle, and baked dishes.
- **Classic Italian Tiramisu** – Finish your meal with one of

Italy's most beloved desserts.

Easy Sheet Pan Crespelle (No Individual Crepes Needed!)

These easy sheet pan crespelle are a simple twist on the classic Italian favorite. Instead of cooking individual crepes, the batter is baked in one large sheet, filled with a creamy ricotta mixture, rolled, sliced into pinwheels, and baked in marinara with plenty of Parmesan cheese. It's an easy, make-ahead Italian comfort food recipe that's perfect for Sunday dinner, holidays, or entertaining.

For the Crespella Batter

- 1 cup all-purpose flour
- 1 1/2 cups whole milk
- 3 large eggs
- 1/3 cup butter, melted
- salt to taste

Ricotta Filling

- 2 cups whole milk ricotta, drained if watery
- 1 cup shredded mozzarella
- 1/2 cup grated Parmesan cheese
- 1 cup **steamed spinach**, squeezed completely dry and finely chopped
- 1 egg yolk
- salt and pepper to taste

For Assembly

- 3 cups my easy marinara sauce

- 1/2 cup freshly grated Parmesan cheese
- 1 cup shredded mozzarella (optional)
- Fresh basil or parsley for garnish

1. Make the Batter

In a blender, combine the flour, milk, eggs, melted butter, and salt. Blend until smooth. Let the batter rest for at least 20 minutes while you prepare the filling.

2. Prepare the Filling

In a large bowl, combine the ricotta, mozzarella, Parmesan, egg, parsley, nutmeg, salt, and pepper. Mix until smooth and well combined.

3. Bake the Crespella

Preheat the oven to **375°F (190°C)**.

Line a 9 x13-inch rimmed baking sheet with parchment paper and lightly grease it.

Pour the batter onto the prepared baking sheet, tilting the pan until the batter forms a thin, even layer.

Bake for **8–10 minutes**, or until the crespella is just set. Do not overbake.

Allow it to cool for 5 minutes.

4. Fill and Roll

Spread the ricotta filling evenly over the crespella, leaving a $\frac{1}{2}$ -inch border.

Starting from the short end, roll it up tightly like a

jelly roll.

Wrap the roll in plastic wrap and freeze for about **1 hour**, or until firm enough to slice cleanly.

5. **Assemble**

Preheat the oven to **350°F (175°C)**.

Spread about **1 cup** of marinara sauce over the bottom of a 9 x 13-inch baking dish.

Slice the crespella roll into **2-inch rounds** and arrange them cut-side up in the dish.

Spoon the remaining marinara over the tops, leaving some of the spirals visible.

Sprinkle with Parmesan and, if desired, mozzarella.

6. **Bake**

Cover with foil and bake for **25 minutes**.

Remove the foil and bake an additional **10–15 minutes**, until the cheese is melted and the sauce is bubbling.

Garnish with fresh basil or parsley and serve immediately.

Main Course

Italian

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