

RECIPE RAINBOW CREPE CAKE -

1. Add the sugar and salt to the eggs and mix, then add the vanilla extract and mix.
2. Sift the flour, add 125g of milk and stir, then add the remaining 500g of milk and mix.
3. Add the melted unsalted butter, mix, sieve and ferment for 1 hour in the refrigerator.
4. Divide the dough into 6 parts and add food coloring for coloring.
5. Pour the crepe mixture into the pan that has been heated over low heat and spread it wide, if bubbles appear, turn it over and cook a little more and let it cool.
6. Place 1 crepe on a rotating plate, apply a thin layer of whipped cream, and stack layer by layer.