



# Crepe Cake Recipe

5 from 6 votes

This stunning, yet simple to make crepe cake is made up of paper thin, yet strong and sturdy vanilla flavored crepes, with a light whipped cream frosting in between each layer. Its refreshing, tender and has a melt-in-your-mouth texture that will leave you craving a second (or even third) slice!

Prep:	Cook:	0 mins	Total:
10 mins	1 hr		1 hr 10 mins

Servings: 12 large slices    Author: Cakes by MK

*IMPORTANT: For accuracy, I would recommend using the gram measurements provided, as those are the exact quantities I use. Cup measurements are given as estimates (based on US cup measurements) to make it easier for those who do not have a scale.*

## Ingredients

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### Crepes

- 120 g (1 cup) flour - plain, all purpose
- 0.5 tsp salt
- 38 g (3 tbsp) white granulated sugar
- 3 large eggs
- 1.5 tsps vanilla essence/extract
- 57 g (1/4 cup) unsalted butter - melted

- 480 g (2 cups) whole milk

### **Whipped Cream Frosting**

- 170 g ( $\frac{3}{4}$  cup) mascarpone - cold
- 113 g ( $\frac{1}{2}$  cup) cream cheese - cold, use a firm cream cheese
- 125 g (1 cup) powdered sugar - also known as icing/confectioners sugar
- 1 tsp vanilla essence/extract
- 690 g (3 cups) heavy whipping cream - cold

### **Extra**

- 1-2 tbsp butter - for greasing pan when making crepes.
- 2 cups fresh berries of your choice - for decorating. I used raspberries and blackberries.

## **Instructions**

### **Crepes**

- 1 In a large bowl add in flour, salt and white sugar. Mix with a whisk until well combined. Add in eggs, vanilla and melted butter (make sure the butter isn't too hot), and mix with a whisk until well combined and smooth with no lumps.
- 2 Stream in milk while continuously whisking. Once all the milk is added in, whisk for a few more seconds until everything is well combined and smooth.
- 3 Refrigerate the batter for 1 hour before making the crepes (*see note 1*).
- 4 Once ready, place an 8 inch crepe pan or regular non-stick pan over a medium heat and once heated, brush with a little butter (*see note 2 if using a different sized pan*).
- 5 Use a 1/3 cup measuring cup to scoop out just under a 1/3 cup of the crepe batter (give the batter a little stir with the measuring cup in between every crepe as the flour can settle to the bottom). Lift up the heated pan and pour the batter into the centre of the pan, while swirling the pan to help the batter get to the edges of the pan. Keep swirling the pan until the batter sets/stops moving.
- 6 Allow to cook for about 30-45 seconds (every stove is different so timing may vary) or until you can see the edges begin to get dry and slightly golden. Don't let it brown too much (*see note 3*). Use a thin spatula to lift up the edge of the crepe, and then use your hands to lift the crepe about half way and carefully slide the spatula underneath. Then lift up the crepe with the spatula and flip it over. Do not drag the spatula under the crepe when trying to lift it up from the pan as this will cause them to break (*see video for visual demonstration*).
- 7 Allow to cook for another 15-20 seconds, or until you see some slight browning on

the bottom. Once ready use the same technique as above to lift up the crepe and place it onto a wire rack to cool. The crepes will still be delicate while hot, so be careful when handling them.

- 8 Repeat the above steps until all the crepes are done. You should end up with about 13 crepes.

### **Whipped Cream Frosting**

- 1 Before beginning, ensure the mascarpone, cream cheese and whipped cream are cold.
- 2 In a large bowl, combine the mascarpone, cream cheese, powdered sugar and vanilla. Using a hand or stand mixer, mix on a low speed for about 10 seconds, and then turn up the speed to a medium high and mix until well combined and smooth. If using a stand mixer use the whisk attachment.
- 3 Add in the whipping cream and mix on a low speed for about 10 seconds (to allow everything to combine without the cream splattering), and then turn up the speed to a medium high and whip until you reach stiff peaks. Keep a careful eye on the mixture as you don't want to overwhip the cream.

### **Assembly**

- 1 Place a crepe down onto a serving plate or cake stand, and evenly spread out about 1/4 cup of the whipped cream frosting on top. The layer of frosting should be thin, but not thin enough that you can see the crepe underneath.
- 2 Place another crepe on top and repeat the process until all the crepes are finished. Use the remaining frosting to frost the top of the cake.
- 3 Decorate with fresh berries. Chocolate sauce/chocolate ganache works wonderfully with this cake too!
- 4 When serving, use a serrated knife to cut the cake, wiping the knife in between every slice. If refrigerating the cake, cover with cling wrap or place into an airtight container otherwise it may dry out.

Nutritional information are estimates only as they are automatically calculated by a third party application. Actual values may differ based on brands and types of products used.

Q Keyword: crepe cake, crepe cake recipe, crepe cake with berries, crepe cake with whipped cream, crepe cakes, easy crepe cake

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your amazing creations :)