

Dessert Crepes



This dessert practically qualifies as a party game with all the tasty toppings guests can pile on. Set out stacks of crepes, some with vanilla and rum, others with chocolate -- along with bowls of tempting fillings and rich, luscious sauces. Then let everyone create their own combinations.

Martha Stewart Living, January 2002

Yield: Makes about 2 dozen



Ingredients

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| <input type="checkbox"/> 1 1/2 cups milk | <input type="checkbox"/> 5 tablespoons melted butter |
| <input type="checkbox"/> 2 tablespoons pure vanilla extract | <input type="checkbox"/> 1/4 cup vegetable oil, for brushing pan |
| <input type="checkbox"/> 1 tablespoon rum, brandy, or other liqueur | <input type="checkbox"/> Lemon Curd |
| <input type="checkbox"/> 3 large egg yolks | <input type="checkbox"/> Hot Fudge Sauce |
| <input type="checkbox"/> 2 tablespoons sugar | <input type="checkbox"/> Ricotta-Macarpone Filling |
| <input type="checkbox"/> 1 teaspoon salt | <input type="checkbox"/> Sautéed Pineapple Crepe Filling |
| <input type="checkbox"/> 1 1/2 cups sifted all-purpose flour | |

Directions

Place milk, vanilla, and rum in blender. Add yolks, sugar, salt, flour, and then butter. Blend on high speed for 30 seconds. Scrape sides of blender; blend 30 seconds more. Transfer batter to an airtight container; refrigerate at least 2 hours or overnight. Brush a 6 1/2-to-7-inch crepe pan or nonstick skillet with oil. Heat on medium until just starting to smoke. Remove pan from heat; quickly pour 2 tablespoons of batter into middle of pan.

Quickly (in 2 to 3 seconds) tilt pan in all directions so the batter covers entire bottom in a thin layer. Return pan to heat for about 1 minute. Jerk pan sharply back and forth to loosen the crepe.

Lift edges with a spatula; if underside is golden brown, turn crepe by using two spatulas or by flipping crepe with a toss of the pan.

Cook about 30 seconds more, until spotty brown. Slide crepe onto a plate. Grease pan again with oil, heat to just smoking, and repeat with remaining batter. To keep warm, cover with an ovenproof dish in a 200 degrees oven. Or make up to a day in advance; reheat, covered with foil, in a 300 degrees oven until warm.

Cook's Notes

To make chocolate crepes, substitute 1/4 cup sifted cocoa powder for 1/2 cup of the flour.

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