

Almond Croissant Crepe Cake



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Layers of soft almond crepes filled with smooth almond pastry creme and whipped almond cream. Finished with a dusting of flaked almonds and icing sugar, this crepe cake has everything you know and love about an almond croissant in an easy to make, but impressive, dessert.

Ingredients

Crepes

- 800g dairy free milk, room temp (almond milk or soya milk works best here!)
- 1 tbsp apple cider vinegar
- 320g plain flour
- 2 tbsp cornflour
- 25g vegetable oil
- 1 tsp almond essense
- 50g caster sugar
- pinch of salt

Almond Pastry Cream

- 480 ml almond milk
- 80g caster sugar
- 50g cornflour
- 2 tsp almond extract

Instructions

1. In a large bowl, whisk together the milk and vinegar. Set aside for 10 minutes - it should start to thicken and curdle.
2. Sift in the flour, cornstarch, sugar and salt. Whisk until smooth and then stir through the oil. Leave the batter to rest for at least 30 minutes at room temp.
3. Place a non stick frying pan over medium heat allowing it to heat up, then lightly brush or spray with oil.
4. Using a ladle spoon , pour the batter in the frying pan, gently tilting to evenly cover the pan. Cook for around 2 minutes before flipping and cooking until golden.
5. Repeat this process until you have used all the batter and have anywhere between 20-25 crepes.
6. Whilst the crepes are cooling, make the pastry cream.
7. In a saucepan over medium heat add the milk, sugar, almond extract and cornflour. Whisk well until smooth and then bring the mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.

- 50 g dairy free butter

Almond Cream

- 270ml dairy free double cream, cold
- 250g powdered sugar
- 180g dairy free cream cheese, room temp
- 2 tsp almond extract

8. Stir in the vegan butter until it has melted. The pastry cream should be thick.
9. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.
10. Next make the almond cream. In the bowl of a stand mixer, whip the cream until soft peaks start to form. Add the powdered sugar bit by bit followed by the cream cheese and almond extract.
11. Assemble the cake by layering the pastry cream and the almond cream.
12. Decorate with flaked almonds and a dusting of icing sugar.

Notes

All ingredients at room temp unless otherwise stated.

