

Apple & Banana Crepes

serves 4

- 2 Fuji apples, peeled and cored, cut into 1/8" thin slices
- 2 Bananas, peeled, cut into 1/2" thin slices

Make a batter from

- Self raising flower, 1½ cups, sifted
- 1 egg
- Milk, 1 cup
- Peach Brandy or smooth Rum, 2 tbsp.
- Pinch of salt
- Fine sugar, 2 tablespoons

Mix Cinnamon sugar from

- 8 tbsp. cane sugar in the raw
- 3 teaspoons of Cinnamon

Use good quality cooking oil (canola, vegetable or sunflower) or non-stick cooking spray (i.e. Pam).

Pre-heat Cook-N-Dine to 3. When the yellow light is off, set temperature to 8.

Meanwhile coat the fruit slices completely with the batter (dip).

As soon as the temperature has been reached (yellow light off) apply cooking oil onto the cooking center - a pump sprayer works perfectly for that - and spread the slices out evenly. Make sure the pieces do not touch each other.

When the edges turn golden brown and the batter does not stick to the surface any more (about 5 min.) turn all pieces quickly.

Lower temperature to 6. Bake for another 4-5 minutes or to desire.

Serve onto plates and sprinkle generously with Cinnamon sugar.

Tickle your taste buds even more:

serve with Rum-soaked mixed berries or Cinnamon Ice Cream.