

Sweet Crepes

yield: 4 servings

BATTER

- 2 large eggs
- 3/4 cup milk
- 1/2 cup sparkling water
- 1 cup flour
- 3 tbsp. melted butter
- 2-1/2 tbsp. fine sugar
- 1 tsp. vanilla extract (optional)
- 2 tbsp. of your favorite liqueur
- Butter for cooking (salted is fine)

SAUCE

- 1/2 pound butter (unsalted)
- 4 tablespoons very fine granulated sugar
- 4 ounces of your favorite orange liqueur (Cointreux, Triple Sec, Grand Marnier; optional)
- Segments of 1 to 2 fresh Oranges (optional)



Combine all ingredients and place crepe batter in the refrigerator for at least 1 hour. This allows the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep up for up to 48 hours.

After warm-up on 5 (orange light off) set temperature to 8. Pour 1 ounce (small ladle) of batter into the cooking center and spread evenly into very thin rounds. Cook for ~30 seconds and flip. Cook until lightly brown, fold into triangle and place into the outer warming area. Proceed until the batter is gone.

Reduce heat to 5 - wait a moment until temperature has adjusted - and gently melt the butter. When it begins to foam, add sugar and stir until melted. Be careful not to burn it.

Turn Cook-N-Dine off and carefully blend in the liqueur and gently add Orange segments to warm slightly. Now lay the crepe triangles into the sauce (careful, they might break apart; use tongs or a enough spatulas). Turn to coat crepes with the sauce.

Serve immediately. Yummie with vanilla icecream.

TIP: Make some extras and lay them out flat so they can cool. After they have cooled you can stack them and store in sealable plastic bags in the refrigerator for several days or in the freezer for up to two months. When using frozen crepes, thaw on a rack before gently peeling apart.

KICK IT UP: Crepes Suzette

Make ahead while batter is resting: zest 2 oranges and squeeze juice, plus juice from one lemon. Cook juices with zest, sugar and butter for a few minutes until it starts to thicken a bit. Let cool and store. Use this mixture as base for the sauce, warm it up on 5 and blend in the liquor. Add Orange segments. When warmed, spoon sauce over the crepe triangles.