

Dessert Crêpes Batter

For 10 to 12 crepes 6 inches or 16 to 18 crepes 4 to 5 inches in diameter:

3 egg yolks
¾ milk
¾ cup cold water
1 Tb sugar
1 pinch of salt
1 ½ cups sifted all purpose flour
5 Tb melted butter
3 Tb brandy, rum or any liqueur (optional

In blender: place all ingredients in blender, cover and blend for 1 minute By hand : Work egg yolks into flour with wooden spoon, add sugar salt, melted butter then beat in the liquids by droplets. Strain through a sieve if necessary.

Cover batter and let rest for at least 2 hours or overnight

Dessert crepes can be eaten without filling just sprinkled with powdered sugar.

Fillings : Jams, preserves and jellies : heat jam with a little brandy. Spread the filling on the crepes, roll or fold and serve or place in a fireproof dish and set in a preheated 375 degree oven until heated. Flame with warmed brandy when bringing to the table.

Fresh fruits : strawberries, raspberries, blueberries, ripe peaches : let fruits stand in a bowl with a sprinkling of sugar and a little brandy for 1 hour then fill the crepes with the fruits.

Stewed fruits : any fruits poached with sugar until tender and sliced if necessary can be used to fill crepes.

For 6 crepes : 3 pears, 2 oz unsalted butter, ¼ cup sugar, juice of 1 lemon, grated orange peel, ½ teaspoon cinnamon Melt butter in saucepan, add peeled, sliced pears and all other ingredients. Cook slowly until pears are just tender. Fill crepes with mixture, roll crepes and serve or flame with rum if you wish.

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