

1 hour

Makes 1 cake

(40-50 crêpes)

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Ingredients:

Crêpe batter:

- 2 cups (500ml) cake flour, sifted
- Pinch salt
- 2 eggs
- 2 cups (500ml) milk
- 1 tsp (5ml) vanilla essence
- 2 Tbsp (30ml) melted butter or canola oil
- Oil or butter, for frying

For serving:

- 1 tub (250g) mascarpone or plain cream cheese
- ¼ cup (60m) icing sugar, sifted
- Grated peel of 1 orange and 1 lime
- 1 tin (375g) Caramel Treat, whisked
- Toasted desiccated or fresh shaved coconut and blueberries, for serving (optional)

Method

1. Combine cake flour and salt in a large bowl.
2. Whisk together eggs, milk, vanilla essence and melted butter or canola oil.
3. Pour wet ingredients into dry ones and mix well.
4. Heat oil or butter in a large pan.
5. Ladle ¼ cup (60ml) batter in the pan and swirl to coat the base.
6. Fry for 1-2 minutes per side.
7. Repeat with remaining batter and set aside to cool.
8. Combine mascarpone or cream cheese, icing sugar and citrus peel in a bowl.

9. Arrange cooled crêpes on a serving platter or cake stand in a stack with each 10th crêpe, alternate between spreading it with mascarpone mix or Caramel Treat.
10. End off with a large dollop of mascarpone mix.
11. Top cake stack with coconut and blueberries.
12. Slice and serve.