

# Crepes VanderVoort

Makes 9 or 10 crepes

The crepes for this recipe are made in a non-stick skillet rather than the really thin crepes made with an electric crepe pan.

Brown one side and stack them all the same way (brown-side down) so they won't stick together. Fill the crepes with super premium vanilla ice cream from Costco.

This is actually a frozen custard because it is made with egg yolks. It is the creamiest ice cream I've ever had and is very rich.

Dust with powdered sugar and top with hot plum and tart cherry sauce (see Plums in Port recipe).



## Ingredients

- 1 cup flour
- 1 tsp. sugar
- 1/4 tsp. salt
- 1 1/2 cups milk
- 2 eggs
- 1 1/2 Tbsp. butter

## Equipment

- 10" non-stick fry pan
- Spatula
- Cooling rack
- Sugar duster

☑	Description	Time (min)
	Melt 1 1/2 Tbsp. butter in a small bowl in the microwave	1
	Whisk together 1 cups flour, 1 tsp. sugar, and 1/4 tsp. salt	2
	In a separate bowl, whisk together 1 1/2 cups milk and 2 eggs	2
	Add half the egg mixture to the flour mixture and whisk until smooth	2
	Add 1 1/2 Tbsp. melted butter to the flour and whisk	1
	Add remaining egg mixture and whisk until smooth	1
	Heat a pan. Brush with some of the butter and then wipe with paper towel	1
	Pour 1/3 cup batter into the hot pan. Shake and tilt the pan to spread the batter evenly across the bottom of the pan	1
	Cook until brown on one side	2
	Transfer to cooling rack, even brown side down until the next crepe is ready.	1
	Wipe the pan with a paper towel and brush with fresh butter. Repeat the process (1 min. per crepe). Make a stack on the cooling rack.	12
	Working with one crepe at a time, with the brown side down, spoon 2 Tbsp. ice cream onto crepe about 2" from the edge and spread it into a 4" line	1
	Fold bottom edge over the filling and then fold in the sides to make a straight side.	1
	Role the crepe to wrap the remaining crepe. The finished crepe will be a rectangle 2" x 4"	1
	Repeat with the remaining crepes and filling	5
	Place on a plate, dust with powdered sugar	2
	Pour hot plum/cherry sauce over crepes and serve	2
	Total	38