

Crêpe Suzette



For the Crêpes

1 1/2 Cups Flour

Pinch of Salt

3 Eggs

1/2 Cup Sugar

1 1/2 Cup Milk + a little more as needed

2 Tbsp. Orange Juice

1 Tbsp. Fresh Orange Zest

1 tsp. Vanilla Extract

Butter (for the pan)

In a medium bowl, whisk together the flour & salt. In a large mixing bowl, mix the eggs & sugar until they become fully combined & a little bit paler in color. Whisk in the milk, orange juice, zest, & vanilla until everything is well combined. If the mixture seems too thick, add in a little more milk. Cover the batter with plastic wrap & refrigerate for 30 minutes.

Heat a small to medium-small pan over medium heat & coat with butter. Once the butter is just melted, pour in 1/4 – 1/3 cup of batter & quickly swirl around to reach the edges of the pan & create a thin circle. Cook on one side for about 45 seconds & then flip & cook for 20-30 seconds more. Remove to a plate & continue making crepes until the batter is used up.

For the Sauce

2 Cups Orange Juice

3 Tbsp. Sugar

2 tsp. Fresh Orange Zest

Several Orange Sections (garnish)

Whipped Cream

In a medium pan over high heat, bring the orange juice to a boil. Turn the heat to low & add in the sugar & zest & then stir until the sugar melts. Continue to simmer until the sauce thickens a little & then remove from the heat.

One at a time, place the crêpes in the pan of sauce & swirl them around on both sides until fully coated. Using a fork, fold the crêpe in 1/2 & then 1/2 again until they are all triangles. Remove to a serving plate, two to a plate. Place a generous dollop of whipped cream alongside the crepes on each plate. Coat the orange sections in the remaining sauce & use as garnish. Store any left over crêpes in a plastic container & refrigerate.

