

Crepe Cake with Raspberries



Ingredients

CREPES (2 batches of crepes needed)

1 cup milk

¼ cup water

2 eggs

4 tablespoons melted butter, plus 1 for the pan

¾ teaspoon pure vanilla extract

1 cup all-purpose flour

Pinch of cinnamon

CREPE FILLING:

2 cups raspberry jam

1 cup heavy cream

2 tablespoons sugar

1 teaspoon pure vanilla extract

1½ cups fresh raspberries

D i r e c t i o n s

1. **MAKE THE CREPES:** In a large bowl, whisk the milk with the water, eggs, butter and vanilla extract to combine. Add the flour and cinnamon, and mix to combine. If the mixture looks lumpy, strain it to remove the lumps. (If making ahead, the batter can now be stored, refrigerated, for up to two days.)

2. **COOK THE CREPES:** Brush a medium nonstick skillet or crepe pan with melted butter (about 1 teaspoon) and heat over medium-high heat. When the pan is hot, use a small ladle or ½-cup measuring cup to pour batter into the pan; pour in a circular motion to cover the whole base of the pan. (You can also lift the pan off the burner and swirl the batter around the base to spread it evenly.)

3. Cook the crepe until the edge looks lacy and golden, 2 to 3 minutes. Use a rubber spatula to loosen the crepe around the edge, then vigorously shake the pan back and forth to loosen the entire crepe from the base of the pan.

4. Use the spatula to carefully flip the crepe and cook for an additional 30 seconds to 1 minute on the other side, or until lightly golden. Transfer the crepe to a plate and top with a piece of parchment or waxed paper. Repeat steps 2 to 4 until all the batter has been used.

Display Cake

1. Place a crepe on a platter or cake stand. Spoon 2 tablespoons of the jam into the center, then use a spatula or small knife to spread it evenly across the crepe.
2. Place another crepe on top, spread with 2 tablespoons of the jam and then top with another crepe. Continue until you've used all the crepes, leaving the top crepe as is (no jam).
3. In the bowl of an electric mixer fitted with the whisk attachment, whip the cream to soft peaks, 2 to 3 minutes. Add the sugar and the vanilla and continue to whip to medium-stiff peaks.
4. Spoon the whipped cream on top of the cake and spread across the top crepe. Sprinkle with the fresh raspberries.

Nutrition Facts: Amount Per Serving Serving Size: **1 Serving**

Crepes: 190 calories 11g fat 18g carbs 5g protein 2g sugars

Finished Cake 637 calories 27g fat 89g carbs 9g protein 47g sugars