

Crêpes Suzette

This is a classic French dessert made with very thin pancakes, or crêpes, with a divine syrup of sugar, orange, and butter.

For the syrup:

75 ml butter or margarine
75 ml icing sugar
zest of 1 orange
Juice of 1 orange, topped up to 60 ml
with prepared orange juice

1. Add all above ingredients to a small saucepan.
2. Mix together over low heat and cook for 5 minutes.



For the crêpes:

80 ml flour
5 ml sugar
pinch of salt
80 ml milk
25 ml water
1 egg
15 ml butter or margarine, melted (microwave 25 sec)

1. In a medium mixing bowl, whisk together flour, sugar and salt.
2. In the same measuring cup that you measured the milk, add the egg, water and melted butter. Whisk together.
3. Pour liquid mixture into bowl of dry ingredients and whisk together until smooth.
4. Heat a small non-stick frying pan on medium until you feel the heat rising off it. Do NOT add butter to pan!
5. Use a ladle or a 50 ml dry measure to scoop batter and add to hot pan. Quickly tilt the pan so the batter spreads evenly into a circle. Cook until lightly browned, about 30 seconds. When edge is brown and peels away from the pan, turn and cook another 15 seconds. Fold into quarters and set aside on a plate.
6. Repeat, using up all the batter.
7. Pour all the syrup into the frying pan. Return all folded crêpes back to the frying pan and cook in the syrup for about 2 minutes.