

Crepes Suzette

Recipe By *Esther Deutsch*



Cooking and Prep: 
1.5 h

Serves:  8

Contains:    

Preference: Dairy

Yields 24 crepes.

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Cuisines: French

Ingredients (12)

Crepe batter

- 1 tablespoon sugar
- 1 large egg
- 1 (16-oz.) container non-dairy creamer
- 1/4 teaspoon **Gefen Vanilla Extract**

2 cups flour

Orange Sauce

2 oranges, zested and squeezed (should yield 1/2 cup of fresh orange juice)

4 tablespoons Gefen Light Corn Syrup

2/3 cup confectioners' sugar

Toppings

orange segments

ice cream

blueberries

confectioners' sugar for dusting

Start Cooking

For the Crepes

1. Beat eggs into a large mixing bowl until frothy. Add sugar and vanilla and beat until evenly incorporated. Add creamer and beat. Slowly add the flour.
2. Continue to beat all ingredients until you achieve a light ribbon effect (when you pick up the beater, a ribbon of batter falls and then slowly disappears).
3. Coat a frying pan with non-stick cooking spray and heat over low heat. When pan is hot, pour approximately three ounces of batter into pan and fry on both sides until lightly golden.

For the Orange Sauce

1. Combine the orange juice, corn syrup, and confectioners' sugar in a saucepan over medium-high heat. Cook for 3-4 minutes, until sauce is reduced by half. Stir in the orange zest.

To Serve

1. Fold a crepe in half into a semicircle. Fold in half again into a triangle shape. Plate three crepes on each plate and spoon a generous amount of sauce over them. Dust with

confectioners' sugar.

2. Place orange segments on each crepe. Serve with either ice cream or blueberries.
3. Serve crepes and sauce warm.