

CREPES SUZETTE

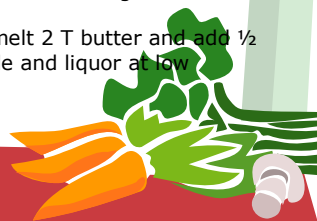
Quick and easy method

INGREDIENTS

- 1 Cup milk
- 4 T butter
- 2 Eggs
- 1 Cup all purpose flour
- $\frac{1}{4}$ Tsp salt
- 2 T sugar
- $\frac{1}{2}$ Tsp cinnamon
- 1 Cup orange marmalade
- 2 OZ brandy or cognac
- Powdered sugar

DIRECTIONS

1. Melt 2 T of butter. Blend butter, milk and eggs in blender.
2. Combine flour, salt, sugar, and cinnamon. Add to milk mixture and blend until smooth. Set aside for 15 minutes at room temperature.
3. Heat 5" skillet and grease lightly with vegetable oil. Pour about 3 tablespoons of batter and swirl around until batter covers bottom. Cook until crepe is brown on bottom and flip. Crepes should be thin and flexible.
4. Put crepes in 8 x 8 dish in 150 degree oven to keep them warm.
5. In a 10" 3 qt. skillet melt 2 T butter and add $\frac{1}{2}$ cup orange marmalade and liquor at low medium.



6. While sauce is warming up, remove crepes from oven. Smooth a $\frac{1}{2}$ T of orange marmalade in each crepe and roll it up. After all the crepes are done, place the rolled crepes in the 10" skillet. Spoon the hot sauce over them for 2 minutes.
7. Serve crepes on warm dessert plates and sprinkle with powdered sugar.

NOTE: You can also quarter fold the crepes and serve the sauce poured over the top with powder sugar sprinkled as well. I prefer this presentation.

From the kitchen of TCF

