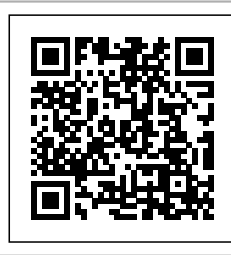


Crepe Suzette



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Video!



Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 20 minutes

Cook Time: 20 minutes

Ingredients

__ 1 cup of All Purpose Flour

__ 2 Tbsp of Sugar

__ 1/4 tsp of Salt

__ 2 Eggs

__ 1 1/4 cups of Milk

__ 2 Tbsp of Melted Butter

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For the sauce:

__ 1/3 cup of Unsalted Butter

__ 1/3 cup of Granulated Sugar

__ Juice and Zest of 2 Large Oranges (you're looking for about 3/4 cup of fresh orange juice)

__ 3 Tbsp of Orange Liquor, optional

1) In a blender, add all the ingredients for the crepes, blend for 1 minute or until very smooth, allow the batter to rest for 10 minutes.

2) Cook the crepes in a non stick skillet using a 1/4 cup measuring cup (watch video to see how I do this) over medium heat, once they are all cooked, set aside.

3) In the same skillet, add the butter and sugar, cook over medium heat until the sugar melts, then add the orange zest and juice, cook for a few minutes or until the sauce reduces and thickens, add the liquor, cook for another minute or two, then pour the sauce over the crepes and serve!

