



## Crème Brûlée Crepe Cake

 Vegetarian

READY IN



180 min.

SERVINGS



10

CALORIES



524 kcal

DESSERT

### Ingredients

- ☐ 2 tablespoons granulated sugar
- ☐ 1 tablespoon flour all-purpose
- ☐ 1 tablespoon cornstarch
- ☐ 1 eggs
- ☐ 1 cup milk
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon water hot
- ☐ 2 cups whipping cream

- ☐ 1 tablespoon granulated sugar
- ☐ 12 eggs
- ☐ 3 cups milk
- ☐ 2 teaspoons granulated sugar
- ☐ 4 cups flour all-purpose
- ☐ 1 serving vegetable oil
- ☐ 1 serving powdered sugar

## Equipment

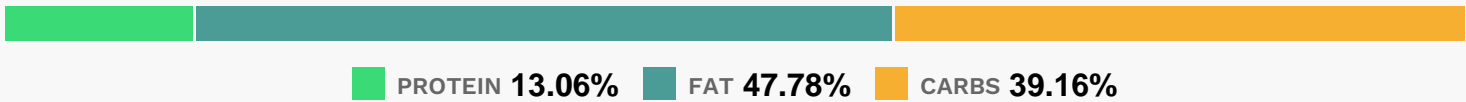
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ knife
- ☐ whisk
- ☐ hand mixer

## Directions

- ☐ In medium bowl, beat 2 tablespoons granulated sugar, 1 tablespoon flour, the cornstarch and 1 egg with whisk until well blended.
- ☐ In 1-quart saucepan, heat 1 cup milk over low heat just to a simmer.
- ☐ Remove from heat; slowly beat milk into egg mixture with whisk.
- ☐ Return egg mixture to saucepan; heat over low heat, beating constantly, until thickened, about 3 to 5 minutes.
- ☐ Remove from heat; stir in vanilla and hot water.
- ☐ Return Filling to bowl; place in freezer for 30 minutes.
- ☐ Transfer bowl to refrigerator 1 hour 30 minutes.
- ☐ Meanwhile, in large bowl, beat 12 eggs with whisk.
- ☐ Add 3 cups milk; stir to combine. Stir in 2 teaspoons sugar.

- ☐ Add flour, 1/2 cup at a time, beating constantly until batter is smooth and consistency of thin pancake batter. (You might not use all of the flour.)
- ☐ Heat 8- to 10-inch nonstick skillet over medium heat. Very lightly coat skillet with oil (about 1/2 teaspoon each time, as needed).
- ☐ Pour 1/4 cup batter into center of skillet; swirl pan to coat entire bottom of skillet with batter. Cook about 2 minutes or until bubbles begin to form on top and edge curls. Flip crepe; cook another minute.
- ☐ Transfer to large plate to cool. Repeat with remaining batter, recoating skillet with oil as necessary. (You should end up with about 22 to 28 crepes.) Cool crepes completely before assembling cake.
- ☐ To assemble cake, pour whipping cream into medium bowl; beat with electric mixer on medium-high speed until stiff peaks form. Fold in 1 tablespoon granulated sugar and all of the chilled Filling.
- ☐ Place 1 crepe in center of cake plate.
- ☐ Spread thin layer of Filling on top of crepe. Top with another crepe. Repeat until you have as many layers as you want. Top cake with a clean crepe. Refrigerate cake at least 2 hours before serving.
- ☐ Just before serving, sprinkle top of cake with powdered sugar. With sharp knife, cut into cake into slices and serve.

## Nutrition Facts



## Properties

Glycemic Index:43.63, Glycemic Load:32.82, Inflammation Score:-7, Nutrition Score:17.510000087645%

## Nutrients (% of daily need)

Calories: 523.55kcal (26.18%), Fat: 27.66g (42.55%), Saturated Fat: 14.85g (92.79%), Carbohydrates: 51.01g (17%), Net Carbohydrates: 49.63g (18.05%), Sugar: 11.66g (12.95%), Cholesterol: 278.28mg (92.76%), Sodium: 132.37mg (5.76%), Alcohol: 0.14g (100%), Alcohol %: 0.07% (100%), Protein: 17.01g (34.01%), Selenium: 38.1µg (54.43%), Vitamin B2: 0.74mg (43.39%), Vitamin B1: 0.49mg (32.37%), Folate: 121.66µg (30.42%), Phosphorus: 294.38mg (29.44%), Vitamin A: 1166.71IU (23.33%), Vitamin D: 2.98µg (19.86%), Calcium: 191.24mg (19.12%), Iron: 3.41mg (18.95%), Vitamin B12: 1.11µg (18.54%), Manganese: 0.37mg (18.4%), Vitamin B3: 3.17mg (15.87%), Vitamin B5: 1.58mg (15.85%), Zinc: 1.61mg (10.73%), Vitamin B6: 0.2mg (9.79%), Potassium: 325.58mg (9.3%), Magnesium: 33.15mg (8.29%), Vitamin E: 1.23mg (8.22%), Copper: 0.12mg (6.08%), Fiber: 1.38g (5.51%), Vitamin K: 4.71µg (4.49%)