

Grand Marnier Crêpe Cake

 Vegetarian

READY IN



4500 min.

SERVINGS



8

CALORIES



523 kcal

DESSERT

Ingredients

- 1 cup powdered sugar divided
- 6 large eggs
- 1 cup flour all-purpose
- 1 tablespoon grand marnier
- 3 cups cup heavy whipping cream chilled divided
- 2 teaspoons orange zest divided grated
- 0.1 teaspoon salt
- 2 tablespoons butter unsalted melted

- 1 teaspoon vanilla extract pure divided
- 1 cup milk whole

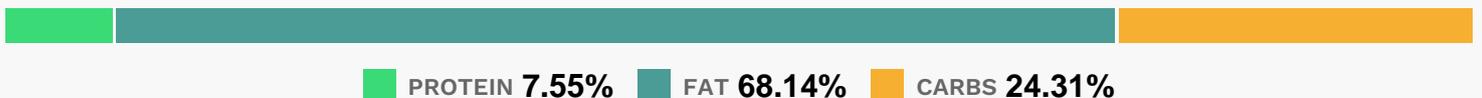
Equipment

- bowl
- frying pan
- blender
- hand mixer
- spatula

Directions

- Blend eggs, milk, 1/2 cup cream, and 1/2 teaspoon vanilla with flour, salt, 1/4 cup confectioners sugar, and 1 teaspoon zest in a blender until just smooth.
- Brush a 10-inch nonstick skillet lightly with some of melted butter, then heat over medium-high heat until hot.
- Pour in a scant 1/4 cup batter, immediately tilting and rotating skillet to coat bottom. (If batter sets before skillet is coated, reduce heat slightly for next crêpe.) Cook until underside is golden and top is just set, 15 to 45 seconds. Loosen edge of crêpe with a heatproof rubber spatula, then flip crêpe over with your fingertips and cook 15 seconds more.
- Transfer to a plate. Continue making crêpes, brushing skillet with butter each time and stacking on plate.
- Beat remaining 2 1/2 cups cream, 1/2 teaspoon vanilla, 3/4 cup confectioners sugar, 1 teaspoon zest, and Grand Marnier in a large deep bowl with an electric mixer until cream holds stiff peaks.
- Center a crêpe on a serving plate and spread with 1/4 cup cream. Continue stacking crêpes and spreading with cream, ending with a crêpe. Chill, covered, at least 4 hours and up to 24.

Nutrition Facts



Properties

Glycemic Index:14.13, Glycemic Load:9.17, Inflammation Score:-7, Nutrition Score:10.500000077745%

Nutrients (% of daily need)

Calories: 523.4kcal (26.17%), Fat: 39.76g (61.17%), Saturated Fat: 24.09g (150.58%), Carbohydrates: 31.92g (10.64%), Net Carbohydrates: 31.44g (11.43%), Sugar: 19.59g (21.77%), Cholesterol: 251.54mg (83.85%), Sodium: 126.48mg (5.5%), Alcohol: 0.66g (100%), Alcohol %: 0.43% (100%), Protein: 9.91g (19.83%), Vitamin A: 1653.45IU (33.07%), Selenium: 20.2µg (28.86%), Vitamin B2: 0.46mg (27.27%), Phosphorus: 174.78mg (17.48%), Vitamin D: 2.57µg (17.11%), Folate: 50.04µg (12.51%), Calcium: 121.65mg (12.17%), Vitamin B1: 0.17mg (11.57%), Vitamin B12: 0.65µg (10.79%), Vitamin B5: 0.99mg (9.91%), Vitamin E: 1.32mg (8.81%), Iron: 1.49mg (8.26%), Zinc: 0.94mg (6.26%), Vitamin B6: 0.12mg (6.08%), Manganese: 0.12mg (6.07%), Potassium: 202.52mg (5.79%), Vitamin B3: 1.05mg (5.25%), Magnesium: 18.14mg (4.54%), Vitamin K: 3.35µg (3.19%), Copper: 0.06mg (3.14%), Fiber: 0.47g (1.9%), Vitamin C: 1.22mg (1.47%)