

## **Commisary's Dessert Crepe Batter**

|                             |                             |
|-----------------------------|-----------------------------|
| 2 eggs                      | 1 tablespoon sugar          |
| ½ cup milk                  | 1 teaspoon vanilla          |
| ½ cup water                 | ¼ teaspoon almond extract   |
| ½ cup + 2 tablespoons flour | Oil for crepe pan           |
| ¼ teaspoon salt             | Melted butter for crepe pan |
| 2 tablespoons butter        |                             |

Whisk all ingredients except butter and oil for crepe pan together until smooth. Add one additional tablespoon flour if batter seems too thin. It may be used immediately, but improves with at least one hour of rest.

Lightly oil a crepe pan that has a 6-inch diameter bottom. Heat over medium high heat. When pan is hot, brush with melted butter. When butter is sizzling, but not browned, pour in batter. Should butter brown, remove it with a paper towel and begin again.

Use about 3 tablespoons or scant ¼ cup of batter for each crepe. Pour batter into pan. Quickly rotate pan to coat with a thin film of batter.

Keep pan over heat until bottom of crepe turns light brown. Run edge of spatula under edge of crepe to loosen. Flip crepe and cook second side until light brown. (First crepe will stick. Discard it.) Repeat until all batter is used. Stir batter between pourings. Makes 12 six-inch crepes

Crepes can be made ahead and refrigerated.

## **Cannoli Filling For Crepes**

|  |                             |
|--|-----------------------------|
| 2 pounds whole-milk ricotta                  | 2 teaspoons vanilla extract |
| ¼ cup sugar                                  | ½ teaspoon almond extract   |
| 4 ounces semisweet chocolate, finely chopped |                             |

Combine all ingredients. Use one-third cup filling for each crepe. Roll and serve seam side down. Makes enough filling for 12 crepes.

## **Coeur A La Crème Crepe Filling**

|                      |                               |
|----------------------|-------------------------------|
| 1 pint heavy cream   | 1/8 teaspoon cinnamon         |
| 1 pound cream cheese | 1 cup 10X sugar               |
| 1 teaspoon vanilla   | ¼ teaspoon grated orange rind |

Whip cream and set aside in refrigerator. Thoroughly mix together remaining ingredients. Fold cream into mixture and refrigerate until ready to use. Fill and roll crepes and top with blueberry sauce. Makes enough filling for 12 crepes.

### **Blueberry Sauce for Crepes**

|                     |                            |
|---------------------|----------------------------|
| 2 pints blueberries | 2 tablespoons orange juice |
| 1/3 cup sugar       | ¼ teaspoon orange rind     |
| ¼ teaspoon cinnamon |                            |

Cook one pint blueberries with sugar, cinnamon, orange juice and rind until thick and jam-like. Cool. Stir in second pint of fresh blueberries. Cool. Serve ¼ cup sauce over each crepe. Makes enough sauce for 12 crepes.