

# Crepes with flambéed apples

Pancake Day 2013

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## CREPES:

1 cup GF all purpose baking flour  
1 cup almond flour  
(OR 2 CUPS ALL PURPOSE FLOUR)  
½ tsp salt  
2 T sugar  
1 tsp cinnamon  
½ tsp ginger  
dash of nutmeg  
3 T butter (plus a little more for making crepes)  
2 cups whole milk  
3 eggs  
½ tsp vanilla  
Powdered sugar for garnish

## APPLE TOPPING:

1 T butter  
2-3 apples peeled and sliced thick.  
¼ cup brown sugar  
dash of lemon juice  
splash of Calvados or brandy(optional)

Apples: Melt butter on medium heat. Add sugar and cook for several minutes. Add lemon juice. If adding liquor, splash a little on the apples and quickly light with a long lighter. Burn off the alcohol. Set aside.

Crepes: Melt butter and cool slightly. Sift dry ingredients together. Mix milk, eggs, vanilla and butter. Blend together and allow to rest 30min (in a perfect world to eat up the lumps). You can also hold butter and strain the mix, then add butter. Put the batter in a pitcher.

Heat up crepe pan. Add a little butter. Pour batter into pan, swirl and pour excess back into pitcher. Cook till sides begin to brown and lift. With a rubber spatula, gently flip and cook a minute on the other side. Flip onto plate and continue process. When complete, fold a crepe in fourths and fry up.

Garnish with apples and powdered sugar. Add a little maple syrup if desired.

