Crepes Suzette

A definite classic, this French dessert needs only a garnish of orange segments and mint to serve.



**Crêpes:**
125 mL flour
1 mL salt
2 eggs
75 mL milk (25 mL powder)
75 mL water, (approx)
15 mL unsalted butter, melted



1. In bowl, whisk flour with salt; set aside. In small bowl, whisk together eggs, milk, water and 15 mL of the butter until consistency of cream, adding up to 25 mL more water if too thick.
2. Pour over dry ingredients, whisking until smooth. Strain through fine sieve into bowl. Cover and refrigerate for 15 minutes. Stir before using.
3. Cook crepes on medium heat. Spreading batter by swirling. Stack on a plate until needed.

Orangey Sauce

45 mL granulated sugar
25 mL unsalted butter
10 mL grated orange rind
75 mL orange juice

1. In large skillet, melt sugar with butter over medium heat. Add orange rind and orange juice bring to boil. Reduce heat and simmer for 1 minute.
2. Add 1 crêpe to skillet, turning to coat. Using tongs, fold crêpe into quarters; move to side of skillet. Repeat with remaining crêpes, overlapping around edge of pan.

We cannot do the next step at school, too bad, its fun!!

1. Drizzle with remaining liqueur. Remove from heat and ignite pan. When flame subsides, serve crêpes