

COINTREAU CREPE CAKE

6 large eggs

1 cup whole milk

3 cups chilled heavy cream, divided

1 teaspoon pure vanilla extract, divided

1 cup all-purpose flour

1/8 teaspoon salt

1 cup confectioners' sugar, divided

2 teaspoons grated orange zest, divided

2 tablespoons unsalted butter, melted

1 tablespoon Cointreau (This is an orange flavored liquor. You can use another flavor if you'd like or orange juice in its place)

Blend eggs, milk, ½ cup cream and ½ teaspoon vanilla with flour, salt, ¼ cup confectioners' sugar and 1 teaspoon zest in a blender just until smooth.

Brush a 10 inch skillet lightly with some of the melted butter, then heat over medium-high heat until hot. Pour in a scant ¼ cup batter, immediately tilting and rotating skillet to coat bottom. (If batter sets before skillet is coated, reduce heat slightly for next crepe.) Cook until underside is golden and top is just set, 15 to 45 seconds. Loosen edge of crepe with a heatproof rubber spatula, then flip crepe over with your fingertips and cook 15 seconds more. Transfer to a plate. Continue making crepes, brushing skillet with butter each time and stacking on plate. (I use cooling racks and overlap them so they don't stick together - I make 16 crepes).

Beat remaining 2 ½ cups cream, ½ teaspoon vanilla, ¾ cup confectioners' sugar, 1 teaspoon zest and Cointreau in a large deep bowl with an electric mixture until cream holds stiff peaks.

Center a crepe on a serving plate and spread with ¼ whip cream. Continue stacking crepes and spreading with cream, ending with a crepe.

Chill, covered at least 4 hours and up to 24.

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