



JERNEJ KITCHEN

CREPE CAKE

Crepe Cake is a tasty dessert with easy homemade crepes, chocolate spread, and jam. Kids and adults love this multilayered cake that's a showstopper.

SERVES	6	PEOPLE
PREPARATION:	20	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	40	MINUTES

CREPE CAKE

500 ml (2 cups) milk

4 eggs

½ tsp salt

2 tbsp sugar

140 g (1 cup 1 tbsp) cake flour

2 tbsp butter, for cooking

350 g (12 oz) chocolate spread (like Lino Lada)

160 g (5.5 oz) apricot jam

50 g (1/4 cup) sour cream

100 g (1 cup) fresh berries

TOOLS AND EQUIPEMENT

bowl

whisk

non-stick pan

CREPE BATTER

Add 1/2 cup of milk, eggs, salt, sugar, and flour to a bowl. Combine with a whisk to get a combined mixture. Pour in the rest of the milk and mix to get a smooth mixture.

BAKE THE CREPES

Place a crêpe pan or a regular non-stick pan over medium heat. Add ½ tsp of butter and pour in the batter. Tilt and twirl the pan so the batter spreads evenly. Cook for a minute, flip the crepe, and cook for another 30 seconds. Repeat the process to get 16 crepes.

CREPE CAKE

Place the first crepe on a large plate. Spread with a chocolate spread like Lino Lada or Nutella. Place a second crepe on top and spread with apricot jam. Spread the next crepe with the chocolate spread until you use all the ingredients. Finish with a crepe. Decorate with sour cream on top and some fresh berries. Optionally sprinkle with unsweetened cacao powder.