

Crepes Suzette

Serves 8

This is a fancy dessert for the brave at heart who don't mind risking their eyebrows and who want to do something showy. People in Charleston are still talking about Judy Manning's showmanship with this dessert. Practice this at home before you attempt it in front of a table of people.

Top with orange sauce and flaming brandy.



Ingredients

- 1 1/2 cups whole milk
- 1 1/2 cups flour
- 3 large eggs
- 1/2 cup water
- 5 Tbsp. unsalted butter
- 3 Tbsp. sugar
- 2 Tbsp. cognac or brandy
- 1/2 tsp. salt

Equipment

- Blender
- 10" non-stick fry pan
- Spatula
- Cooling rack
- Sauce pan

Crepes Suzette:

<input checked="" type="checkbox"/>	Description	Time (min)
	Melt butter in a small bowl in the microwave	1
	Process all the ingredients in a blender until smooth	1
	Heat pan and wipe with paper towel and butter	1
	Pour 1/4 cup batter into pan in a circle.	1/4
	Tilt pan to distribute batter over bottom of pan	1/4
	Cook until brown on the bottom	1
	Slide spatula under crepe and flip. Cook until spotty brown	1/4
	Transfer to cooling rack, even brown side down until the next crepe is ready.	1/4
	Repeat the process (2 min. per crepe). Fold crepes on a serving platter.	14
	Heat orange sauce in a sauce pan to boiling. Remove from heat	3
	Add brandy and stir to heat.	1
	Hold pan above crepes. Use a long match or lighter to ignite brandy	1
	Pour flaming sauce over crepes. Move crepes gently to finish burning off the alcohol	1
	Total	23