

A great dessert for the fall when all the apples are ready for picking. Crepes are a delicious dessert for your next gathering.

Autumn Crepes – Apple & Maple



Crepe batter

- 1 cup all purpose flour
- 2 eggs 1 ½ cup milk
- 1 tsp. orange rind, finely grated
- 1 tsp. lemon rind, finely grated
- 2 tbsp. corn oil

In a food processor, mix flour and eggs while adding milk until batter has a smooth texture. Add orange and lemon rind, let stand for 1 hour. In a 10 in. hot nonstick frying pan, with very little oil, cook 8 crepes. Set aside.

Garnish

- ¼ cup butter
- 1/3 cup granulated sugar 6 peeled apples, cored and sliced
- fresh mint stalks

In a sauté pan, melt butter while gradually increasing heat. Add sugar and cook until golden in color. About 5 minutes. Add apples and simmer for 10 minutes. Remove from heat, set aside.

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Sauce

- 1 cup granulated sugar
- ¼ cup water
- ¾ cup 35 % cream
- ½ cup maple syrup



Crepes are popular in Europe. Crepes are a form of a flat pancake but sweet. They started making Crepes in France region because they couldn't grow enough wheat to bake bread due to the poor land.

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In a saucepan, combine sugar and water, cook until syrup turns golden. Reduce heat while cautiously adding cream. Add maple syrup and simmer for 5 minutes. Remove from heat.

Spread apple garnish over 8 crepes, roll up and place on plates. Garnish with maple sauce and decorate with fresh mint stalks. [4 servings].

Happy Thanksgiving Cookie Gram



Send happy Thanksgiving wishes to your loved ones this year with a cookie gram of delicious decorated delights!

Price: \$ 29 - 80.00

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