THE J.M. SMUCKER Co

Toffee Crunch Crêpe Cake

Prep Time	Cook Time	Serves	Difficulty
1 hr	40 mins	16	N/A

Ingredients

- **Crêpes**
- 1 1/2 cups Robin Hood® Original All Purpose Flour

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- 1/4 cup granulated sugar
- 1/4 tsp salt
- 1 1/2 cups Carnation® Regular, 2% or Fat Free Evaporated Milk

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- 1/2 cup water
- 4 eggs
- 1/4 cup Vegetable or Canola Oil
- 2 tsp vanilla extract
- 1/4 tsp salt
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- **Filling:**
- 2 cups whipping cream
- 2 tsp vanilla extract
- 1 tbsp grated orange zest (optional)
- 1 pkg toffee bits
- icing sugar for garnish

Directions

Step 2:

Combine all ingredients for crêpes in a food processor, blender or bowl. Mix until a thin batter forms. Cover and let rest 30 minutes.

Step 3:

Heat a 10” (25 cm) non-stick skillet or crêpe pan over medium heat. Brush pan lightly with oil. Add about ½ cup (125 mL) batter to pan. Swirl batter around pan and pour excess back into bowl so crêpe will be very thin. Cook until bottom browns, 2 to 3 minutes, and turn crêpe over to cook other side. Flip out onto clean tea towel. Repeat until all batter is used. You should have 10 to 14 crêpes.

Step 5:

Whip cream in a large bowl until thick and cream holds its shape. Beat in vanilla extract and zest.

Step 7:

Place 1 crêpe on cake plate. Spread with thin layer of whipped cream. Sprinkle with 2 tbsp (30 mL) Toffee Bits. Repeat until crêpes and filling are used up. Cover with plastic wrap and chill 2 hours to overnight. Sprinkle with icing sugar before serving.

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