

## Crepes Suzette

yield: 4 servings

### SWEET CREPE BATTER

- 2 large eggs
- 3/4 cup milk
- 1/2 cup sparkling water
- 1 cup flour
- 3 tbsp. melted butter
- 2-1/2 tbsp. fine sugar
- 1 tsp. vanilla extract (optional)
- 2 tbsp. of your favorite liqueur
- Butter for coating the pan

### SAUCE

- 1/2 pound butter (unsalted)
- 4 tablespoons very fine sugar
- 4 ounces of your favorite liqueur
- 4 scoops vanilla ice cream (optional)

Combine all ingredients and place crepe batter in the refrigerator for at least 1 hour. This allows the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep up for up to 48 hours.

**After warm-up to 3 (orange light off) set temperature to 7.** Pour 1 ounce (small ladle) of batter into the cooking center and spread evenly. Cook for ~30 seconds and flip. Cook until lightly brown, fold into triangle and place into the warming area. Proceed until the batter is gone.

**Reduce heat to 5** and gently melt the butter. When it begins to foam, add the sugar and stir until melted in. Be careful not to burn it.

**Turn Cook-N-Dine off** and carefully blend in the liqueur. Use tongs to gently lay the crepe triangles into the sauce and turn them until nicely coated.

Serve immediately.

**TIP: Serve with vanilla icecream. Mmh!**