

Spork Foods Recipe Tribute to Julia Child!

Crêpes Suzette with Orange Butter

Yields about 8 crepes

Crêpe Ingredients:

2 ¼ cup ice-cold soy milk creamer
2 tablespoons Follow Your Heart VeganEgg powder, dry
1 tablespoon organic cane sugar
1 tablespoon orange liqueur (Cointreau)
¼ cup room temperature water
1 cup organic un bleached all-purpose flour
1/8 teaspoon sea salt
2 tablespoons organic sugar, for topping *Optional
Orange liqueur and cognac, for topping *Optional

Butter Ingredients:

1 orange, zested, plus reserved 1/3 cup orange juice
1/3 cup organic cane sugar
½ cup vegan butter

Directions:

In a mixing bowl, whisk together ice-cold creamer and VeganEgg powder until uniform. Set aside.

Add prepared VeganEgg, sugar, orange liqueur, water, flour and sea salt into a blender. Blend until smooth. Set aside for 10-15 minutes.

To make orange butter, in a small bowl of a food processor pulse orange zest with sugar until uniform. Add butter and pulse until well whipped. Drizzle in orange juice while pulsing. Set aside in refrigerator.

To form crêpes, heat a non-stick pan and brush lightly with neutral tasting oil. Wipe out with a paper towel. Using a ladle, add crêpe mixture to center of pan and spread it out in a circular motion from center to edge.

After two minutes, run a non-stick spatula around rim of crêpe, then flip over and cook for additional minute. Set aside on a plate or baking sheet. Repeat for each crepe and stir batter often.

Remove orange butter from refrigerator and heat in sauté pan.

When crêpes are finished cooking, dip each one in melted orange butter. Fold into triangle shape. Either serve warm or proceed with flambee.

Place crêpes in shallow heat-proof dish and sprinkle with sugar, if desired. Pour splash orange liqueur and cognac on top and ignite with flame, if desired. Let flame die down and serve warm.