

Apple-Stuffed Crepes with Caramel Sauce

Crepe Batter (makes about 12 crepes):

1 T. melted unsalted butter
2 large eggs, slightly beaten
3/4 c. milk
1/2 c. all-purpose flour
1/4 t. sea salt
2 T. sugar

Apple Filling:

5 large tart, green apples (i.e. Granny Smith), peeled, cored and cut into thin slices
1 T. butter
1/4 c. sugar
1/4 t. ground cinnamon
A pinch of freshly ground nutmeg
1/4 c. chopped nuts (optional)

Caramel Sauce:

1 c. sugar
1 T. water
1/2 c. heavy cream
1 T. butter

To make apple filling, preheat a large sauté pan, melt butter and add apples, sugar, and spices. On medium heat sauté apples until tender and golden brown. When done you may add nuts. Set aside.

To make batter, combine all ingredients in a food processor, blender, or whisk by hand until smooth. Allow batter to rest 1 hour before using. To make crepes preheat an 8-inch nonstick pan or crepe pan. Brush pan with a little butter. Using a cup with a spout, pour about 1/4 cup of batter into the pan. Swirl the batter around to coat the bottom of the pan with a thin layer. Pour the excess batter back into the cup. When crepe is golden brown flip it over using a spatula and brown other side. When crepe is done, place it on a plate and continue to make crepes and stack them on top of each other. You may need to brush the pan with more butter if crepes begin to stick.

To make caramel sauce, combine sugar and water in a thick-bottomed saucepan. On high heat melt sugar and allow it to become a dark caramel brown color. Do not stir while sugar boils. When sugar reaches desired color remove from heat and pour in heavy cream. Stir mixture until sauce is smooth and add in butter. Allow to cool slightly before serving.

To assemble crepes: Spoon some of the apple filling into the center of each crepe and roll or fold the crepe to close. Place crepes in a buttered oven proof or microwaveable dish. Heat crepes in the oven at 350°F for about ten minutes or microwave until hot. Pour some of the caramel sauce over the crepes just before serving. Dust with powdered sugar if desired.