



Fiesta Crepe Cake Recipe

Preparation Time	10
Cooking Time	11
Serving Size	12

Ingredients:

CREPE

- 1 cup all-purpose flour
- 1/2 tsp salt
- 1 1/4 cups milk, fresh
- 2 pcs egg

- 2 Tbsp butter

- 4 Tbsp sugar, white
- 1/4 cup pineapple jam
- 2 cups whipping cream, chilled and whipped

- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained
- 1/4 cup sugar, powdered

Preparation:

1. For the Crepe: Mix all the ingredients in a bowl until the batter is smooth. Set aside the mixture as you preheat the pan to medium heat. Pour 1/4 cup of the crepe batter and swirl the pan to spread the mixture evenly. Cook the crepe until the bottom is light brown then flip the crepe to cook the other side.
2. In a bowl, fold in the sugar and pineapple jam into the chilled whipped cream.
3. To assemble the Crepe Cake: Spread a thin layer of whipped cream on a piece of crepe. Place some DEL MONTE Fiesta Fruit Cocktail then place another layer of crepe. Repeat the process until the last layer of crepe. Dust the top with powdered sugar then place a mound of the remaining DEL MONTE Fiesta Fruit Cocktail.

Chef's Tip

For delicate, melt-in-your mouth crepes, chill the batter for at least an hour to give the flour time to absorb all the liquid and allow the gluten in the flour to relax.

Lusog Notes

Cooking Skills Needed

- Layering
- Mixing

Cooking Tools

- Can Opener
- Ladle
- Measuring Cups
- Measuring Spoon

- Mixing Bowl
- Pan
- Rubber Spatula
- Strainer

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