

# Orange Crepes

## Crepe Batter:

- 2 cups bleached all-purpose flour
- 6 tablespoons confectioners' sugar
- Pinch of salt
- 2 tablespoons unsalted butter, melted and slightly cooled
- 2 cups milk
- 2 large eggs
- $\frac{1}{2}$  teaspoon vanilla extract
- Vegetable oil as needed

## Filling:

- 1 pound cream cheese, at room temperature
- $\frac{1}{2}$  cup sour cream
- $\frac{1}{2}$  cup confectioners' sugar
- 1 tablespoon grated orange zest
- $\frac{1}{2}$  cup fresh orange juice
- $\frac{1}{2}$  teaspoon pure vanilla extract

Combine the flour, confectioners' sugar, and salt in a large mixing bowl. In a medium-size mixing bowl, combine the melted butter, milk, eggs, and vanilla and whisk until blended. Add the liquid mixture a little at a time to the dry mixture, whisking to dissolve any lumps. Whisk until smooth.

Lightly brush a 6-inch nonstick skillet with vegetable oil and heat over medium heat. When the pan is hot, remove it from the heat and pour in  $\frac{1}{4}$  cup of the batter. Swirl the pan around to spread the batter evenly over the bottom. Return the pan to the heat and cook until lightly golden, 30 to 40 seconds. Turn the crepe over and cook the second side for about 15 seconds. Remove from the pan. Repeat the procedure until all of the batter is used, stacking the crepes between squares of parchment or waxed paper to prevent them from sticking together. Set the crepes aside.

Put the cream cheese in a medium-size mixing bowl and beat with an electric mixer until fluffy. Add the sour cream, confectioners' sugar, orange zest, orange juice, and vanilla. Beat to blend well, scraping down the sides of the bowl as needed. Put 3 tablespoons of the filling in the center of the lower third of each crepe. Fold the bottom of the crepe over the filling and roll up gently but firmly. Place the filled crepes on a large platter or baking sheet, cover lightly, and refrigerate for 1 hour.

**Orange Sauce:**

$\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) unsalted butter, at room temperature

$\frac{3}{4}$  cup granulated sugar

$\frac{1}{2}$  cup pecan pieces

1 cup fresh orange juice

1 tablespoon grated orange zest

$\frac{1}{2}$  cup Grand Marnier

2 tablespoons Triple Sec

In a large saute pan over medium-high heat, melt the butter. Add the granulated sugar and pecan pieces and cook, stirring, for 3 minutes. Add the orange juice and cook, stirring occasionally, for 4 minutes. Add the orange zest and cook for 1 minute. Add the Grand Marnier and Triple Sec and simmer for 2 minutes.

Add 8 of the filled crepes to the pan and cook for 1 minute, basting with the orange sauce. Remove the crepes from the pan, set aside, and keep warm. Add the remaining crepes and cook for 1 minute, basting with the orange sauce. Drizzle orange sauce when serving.