

# Crepes Batter

(18)

1 1/2 cups milk

1/4 tsp salt

1 Tbs sugar

1 egg plus 2 yolks

grated 1/2 orange peel

1 1/4 cup sifted flour

Blend eggs into dry mix. Then add liquid bit by bit - blend well

Let rest overnight. Fry 1/2 scoop in

Crepe pan on Med High heat. Use melted  
Margarine - Can freeze at this point

Crepes Butter

1/2 lb butter

3/4 cup sugar

Juice of 1 orange (3 TBS)

Grated orange peel of 1 orange (2 1/2 lbs Spice Island)

6 TBS Grand Marnier (orange Curacao)

Whip butter - add sugar. Add by hand (tattling)  
orange juice. add peel + liquor. Spread on crepes  
arrange on platter. Cover with foil. Refrig. Cook  
covered 400° 20-30 min. Sprinkle with powder

add  
more liquor