



[www.TheFrugalChef.com](http://www.TheFrugalChef.com)

## **Stacked Strawberry Crepes**

Here's a fun dessert that can be made for any occasion! Serve it after a nice meal or at brunch for a nice change of pace. It is quite easy to make so if you are afraid of making crepes, don't be! Crepes are not a big deal as you will soon see!

For this delectable recipe you are going to need:

3 cups hulled, finely sliced strawberries

3 heaping tablespoons confectioners sugar

1 tablespoon balsamic vinegar

1 cup flour

2 eggs

1/2 cup milk

1/2 cup water

1/4 teaspoon salt

2 tablespoons melted butter

Whipping cream for serving

Place the sliced strawberries in a bowl. Add the sugar and the balsamic vinegar. Set aside and let the strawberries render their juice.

In a large bowl whisk the flour and eggs together. Slowly whisk in the milk and water. Mix and add the butter and salt. Whisk until smooth.

Heat a small, lightly oiled frying pan over medium high heat. Pour 1/4 cup of the batter in the hot pan, immediately tilting in a circular motion, coating the whole surface evenly. Cook the crepe for about 2 to 3 minutes, until the edges start separating from the sides and the bottom is lightly browned. Loosen with a spatula, flip and cook the other side for another 2 minutes. Remove the crepes onto a plate and cool down completely.

Place a crepe in a platter. Add some strawberries and cover with another crepe. Repeat until you have used up all of your crepes (you should have about 8). Finish the stack with a layer of strawberries, making sure the juice covers the whole stack.

Slice the crepe stack with a bread knife and serve with a spatula. Spoon some extra juice and strawberries on top of your piece. Garnish with some whipped cream. Enjoy!

©TheFrugalChef™ 2009