

# HAZELNUT CRÊPE CAKE



Makes 8-10 servings

1 $\frac{3}{4}$ cups (425 ml)	<b>milk</b>
3	egg yolks
2 Tbsp (30 ml)	vanilla extract
1 $\frac{1}{2}$ cups (375 ml)	all-purpose flour
2 Tbsp (30 ml)	sugar
$\frac{1}{4}$ tsp (1 ml)	salt
5 Tbsp (75 ml)	<b>butter</b> , melted
	Cooking spray

Filling:

1 cup (250 ml)	chocolate hazelnut spread (such as Nutella®)
2 cups (500 ml)	<b>whipping cream</b>
3 Tbsp (45 ml)	icing sugar

In a blender combine milk, egg yolks and vanilla extract. Add flour, sugar, salt, and butter, then blend until smooth. Refrigerate batter at least 2 hours or overnight. Heat a 10" (25 cm) non-stick skillet over medium heat until hot. Coat skillet with cooking spray. Measure  $\frac{1}{4}$  cup (50 ml) of batter. Pour batter into centre of skillet and immediately swirl to cover the entire bottom. When bubbles form on the top and edges are dry, flip over and cook through. Slide cooked crêpe onto plate. Place parchment or waxed paper between crêpes to prevent them from sticking to each other. Repeat with remaining batter being sure to re-spray skillet each time (makes about 12 crêpes.) When finished, cover and refrigerate at least 30 minutes.

Place hazelnut spread in a large bowl. In a separate large bowl, whip cream until soft peaks form. Add icing sugar to whipped cream and continue whipping until stiff peaks form. Fold 1 cup (250 ml) of whipped cream into hazelnut spread until colours blend. Fold remaining whipped cream into hazelnut spread mix until combined. Place one crêpe on cake plate and cover with enough filling, about  $\frac{1}{3}$  cup (75 ml) to create a thin layer. Top with another crêpe. Continue process, ending with hazelnut cream on top. Refrigerate at least 1 hour or overnight. Serve cold, cut into thin wedges.