

Goat's Milk Caramel Crepes – *Crepas de cajeta*

Ingredients

Basic Sweet Crepes

- 1 cup all-purpose flour
- 4 eggs
- 2 cups milk
- 2 tbsp granulated sugar
- 3 tbsp butter; melted, plus more butter for cooking

Goat's Milk Caramel Sauce

- 1 cup *cajeta* – Mexican goat's milk caramel (homemade or from jar)
- ¼ cup milk
- 1 tsp vanilla, optional

Icing sugar, from sprinkling

Prepare sauce: Mix all ingredients in a saucepan over medium heat, just until well incorporated, and the sauce starts to gently bubble. Remove from heat, and reserve.

Prepare crepes: In a large bowl, beat eggs with a whisk; incorporate milk and continue mixing. Pour in melted butter, and whisk to incorporate. Continue mixing while slowly adding flour and granulated sugar, sifting through a mesh to avoid clumps. The resulting batter looks runny and bubbly.

Warm up an eight-inch frying pan over medium heat; add a dab of butter, spreading and removing excess with a paper towel. Pour two tablespoons of batter, tilting the pan to quickly spread the batter all over the surface of the pan. Wait until the batter forms tiny bubbles and the edge becomes wavy. Release the crepe by running a thin spatula around the edge. Flip the pan over a plate, to drop the crepe onto the plate. Continue cooking the batter, greasing the pan as before after cooking three to four crepes. Makes approximately twenty crepes. Cover to keep warm.

Plate: Fold crepes in half, then fold in half again, for a quarter-circle shape, as the crepe at the top of the pile in the photo above. Arrange two folded crepes in a dessert plate. Drizzle about two tablespoons of caramel sauce on top. Continue plating two crepes per portion, as needed, sprinkling with icing sugar right before serving. Enjoy while warm.

