

Culinary Challenge 5

Lake Region High School
Kristina Freiwald
Leah Lehman

Apple Crepes A La Mode

1 egg
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup all-purpose flour
1 $\frac{1}{2}$ teaspoon cooking oil
1 tablespoon granulated sugar
 $1\frac{1}{2}$ cup chopped apples
 $\frac{1}{4}$ cup chopped almonds
3 tablespoons chopped raisins
3 tablespoons packed brown sugar
 $\frac{3}{4}$ teaspoon ground cinnamon
1 tablespoon butter
Vanilla ice cream

1. In a bowl combine: milk, flour, eggs, oil and sugar. Beat well.
2. Heat a lightly greased 6-inch skillet. Remove from heat.
3. Spoon in 2 tablespoons of batter; lift and tilt the skillet to spread batter.
4. Return to heat; brown one side only.
5. Invert the pan over paper towels; remove crepe.
6. Repeat with remaining batter, greasing skillet occasionally.
7. In a large skillet, melt butter and saute' apples, raisins, and nuts for 5 minutes or until tender, stirring frequently.
8. Stir in brown sugar and cinnamon. Saute' 2 more minutes.
9. Remove from heat and spoon about $\frac{1}{6}$ th of the mixture onto plated crepe.
10. Fold over; tuck in ends and place seam side down on the plate. Work quickly so mixture does not soak through crepe before it has been turned over.