

BIRTHDAY CREPE CAKE

INGREDIENTS

crepes -

- 4 1/2 cups flour
- 3 T sugar
- 1 1/2 t baking powder
- 1 1/2 t salt
- 6 cups milk
- 6 T butter
- 6 eggs
- 1 t vanilla extract

filling -

- 2 cups heavy cream
- 1/2 cup powdered sugar
- 1 T vanilla extract
- 13 oz. jar nutella

topping -

- 1/2 cup heavy cream
- 2 T powdered sugar
- 1 t vanilla extract

DIRECTIONS:

1. In a medium sauce pan, warm the milk and butter together until the butter's almost melted. Remove from heat and stir until melted completely. Meanwhile, whisk together flour, sugar, baking powder and salt in a large bowl. Add the milk and butter mixture to the dry ingredients and using an electric mixer, beat in the eggs and vanilla until smooth.
2. Meanwhile heat an 8-inch frying pan/ nonstick skillet on the stove at medium heat and brush with butter. Pour batter into the pan scant 1/3 cup at a time twirling the pan so the crepe batter thins and spreads out covering the pan. Flip when top is almost set. Remove from pan 30 seconds after flipping and place on a cooling rack. Continue until all the crepes are made, stacking the cooled ones until time to fill.
3. Make the filling! Beat together the heavy cream, powdered sugar, and vanilla until stiff peaks form. Place a small amount of nutella on a plate, and top with a crepe to keep it centered and stable. Spread about 1/4 cup whipped cream on that crepe, top with another crepe, top with more whipped cream, top with another crepe, spread nutella in a thin layer. Continue like this until all 28 crepes are stacked! (Feel free to switch out fillings with whatever you want!)
4. Place a skewer through the center to keep the cake from sliding (just as a precaution!) and wrap with plastic wrap. Chill for 30 minutes or overnight. Allow cake to come to room temperature. Make topping by beating together 1/2 cup heavy cream with powdered sugar and vanilla. Top the cake and slice!