

Crêpes with Banana-Rum Filling

Crêpes:

Ingredients:

1 ½ C all-purpose flour
2 large eggs
2 cups milk
3 T dark rum
1 t granulated sugar
1 dash of salt

10 T unsalted butter

Preparation:

1 Mix the flour and eggs with about ½ C of the milk, stirring with a whisk until the batter is smooth. Mix in the remaining milk, add the rum, sugar, and salt and stir until well combined.

Yields about 3 ½ cups

2 Melt 1 T butter per crepe in a crepe skillet. When butter is hot, add about a 1/3 C of the batter and swirl the pan to coat the bottom.

Cook over medium to high heat for about 2 min on the first side until nicely browned, then turn and cook for 1 minute or until the second side is well cooked. Repeat with the remaining butter & batter to make 9 additional crepes.

Stack the crepes on a plate, cover with plastic wrap and set aside.

Caramelized Bananas:

Ingredients:

1 C granulated sugar
8 T water
8 large bananas, cut in ½ " pieces
6 T fresh lemon juice
5 T unsalted butter
3 T dark rum
2 T confectioner's sugar
1 ½ C crème fraiche

Preparation:

1 Put the sugar and 2 T of the water in a large skillet. Bring to a boil over high heat, stirring just until the sugar is moistened. Continue to cook, without stirring, for a bout 3 3 min, or until the mixture turns into a caramel, careful not to let it burn around the edges

Add the bananas, lemon juice, butter and the remaining water. Cover and cook over medium heat for 3 – 4 min, stirring to prevent lumps in the caramel. Let the mix come to room temperature, than add the rum.

Divide the banana mixture among the 10 crepes, fold the crepes over, sprinkle with the confectioner's sugar and put a dollop of crème fraiche on top
