

# How to make a crepe cake with red dragon fruit

—2021 CURENT Wiki Incentive Program Tutorial

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## 1. Cookware

- ⊙ A non-stick pan with suitable size (such as 8-inch pan)
- ⊙ A sieve for filtering
- ⊙ A food scale
- ⊙ A electric whisk
- ⊙ Several bowls
- ⊙ Baking tools like silicone spatulas and big soup spoon

## 2. Ingredients

All-purpose flour or low-gluten flour	100g
Corn starch	30g
Unsalted butter	40g
Eggs	3
Milk	350g
Heavy whipping cream	300g
Cane sugar for the mixed batter	40g (adjustable according to preference)
for the cream	60g
Frozen red dragon fruit	Available in Costco

## 3. Instructions

- 1) Take out the frozen red dragon fruit in advance for several hours to thaw and filter out its red juice.



- 2) Boil the red juice to a condensed color.



- 3) Melt the butter in the microwave for 30 seconds and mix with the flour, milk, eggs, 40g cane sugar and the condensed red dragon fruit juice. Don't worry if the batter is not fully mixed. We will fix it in the next step. 😊



- 4) Use the sieve to filter the batter 2~3 times for a silky batter.



- 5) Preheat the non-stick pan over low to medium heat (usually 3 ~ 4 on the stove, out of 10 as the highest heat). No oil or butter is needed. Take out a certain amount of batter with a soup spoon every time in order to make crepes equally thick.



- 6) Pour the batter into the center of the pan and swirl the batter evenly and quickly to coat all the bottom of the pan. Keep the stove on low to medium heat until the crepe begins to slightly bubble. Notice: If the bubbles are getting too large, it means the pan is overheated. You can remove it from the stove or put the pan on a wet towel for a while to lower the temperature.



- 7) Gently remove the crepe off the pan to a dry plate and allow the layers to cool down to room temperature before stacking them.



- 8) Repeat until all the batter is used. Usually, this recipe can produce about 10~11 pieces of 8-inch crepe.



- 9) Whisk the cream to medium peaks with the whisk on medium speed. The cream is ready when it is no longer flowing. (I put some crushed Oreo cookie powder in the cream to add more flavor, other flavors like Matcha or chocolate are good too).  
Stack crepes on top of each other, with whipped cream and some red dragon fruit between each layer. Repeat until all crepes are used.



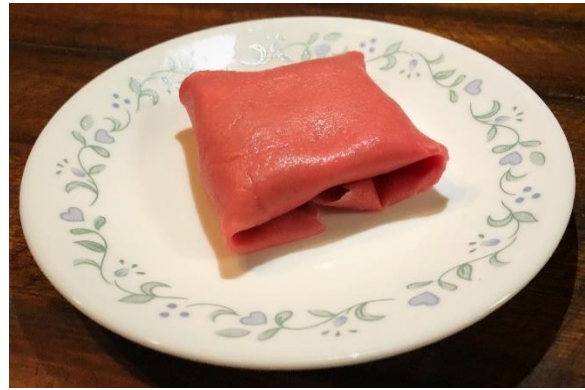
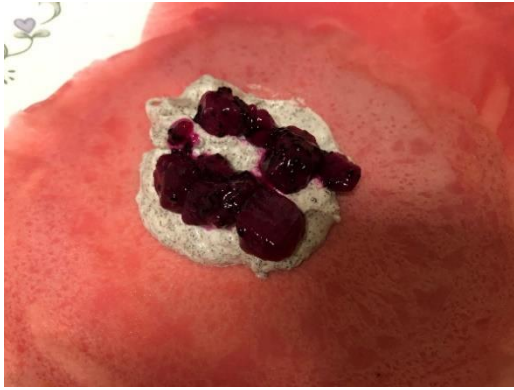
**Ta-dah!** A perfect crepe cake with beautiful and lucky color is ready for your Chinese New Year party! Remember to keep it in the refrigerator until serving. Best served chilled!





**Some tips:**

⊙ You can use the same steps to make the creamy crepe for one serving.



⊙ Don't wait too long to eat the cake. Otherwise, the red dragon fruit will weep and wet the crepes.

⊙ Fruits like mango or canned pineapple are better for the crepe cake, since they are already soft and sweet and hardly to get wept.

***Hope you enjoy this tutorial and the cake!***

