

Seasonal Eating



Cherry Almond Crepes

1 recipe Basic Crepes with 1 Tablespoon sugar added
12 ounces cream cheese, softened
3 tablespoons sugar
3 tablespoons amaretto syrup
lemon zest of 1/2 a lemon
1 egg, beaten
1/2 cup sugar
2 tablespoons cornstarch
1 (15-ounce) can tart red cherries
5 drops red food coloring
lemon zest of 1/2 a lemon
1/2 teaspoon almond extract
1/2 cup sliced almonds, toasted

For filling: In mixing bowl with electric mixer cream the cream cheese, sugar, amaretto syrup, lemon zest and egg until fluffy.

For cherry topping: In a saucepan whisk together the 1/2 cup sugar and cornstarch. Drain the juice from the cherries, reserving the juice. Whisk the juice into the sugar and cornstarch. Add food coloring, lemon zest and almond extract. Cook over medium high heat, whisking constantly, until thickened. Add cherries and stir until hot and all the cherries are coated. Let cool slightly.

To assemble crepes: Put a couple of tablespoons of filling down the middle of the crepe. Fold sides over and place seam side down on a baking sheet sprayed with vegetable spray. Spray the tops of the rolled crepes with vegetable spray and bake at 400 degrees for 15-20 minutes. Remove to serving plate and top with a spoon of cherry sauce and sprinkle with almonds.

Basic Crepes:

3 eggs	3 tablespoons butter, melted
1/2 cup milk	3/4 cup flour
1/2 cup water	1/2 teaspoon salt

Combine eggs, milk, water, butter, flour and salt in jar of blender. Blend one minute. Scrape down the sides of container with a rubber spatula. Blend until smooth, about 30 seconds more. Refrigerate for one hour. Heat a non-stick 8 inch skillet over medium heat. Ladle a little batter into the pan and immediately swirl pan to coat bottom. Cook until edges start to brown slightly and then flip and cook on reverse side. Remove and cool completely. Store between sheets of waxed paper in refrigerator until ready to use or freeze for longer storage.