

Tender Crepes with Sautéed Golden Delicious Apples & Chantilly Whipped Cream

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 1 cup all-purpose flour
- 2 eggs
- 1/2 cup milk
- 1/2 cup water
- 1/4 teaspoon salt
- 2 tablespoons butter, melted

Method:

In a large mixing bowl, whisk together the flour and the eggs. Gradually add in the milk and water, stirring to combine. Add the salt and butter; beat until smooth.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crepe. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook the crepe for about 2 minutes, until the bottom is light brown. Loosen with a spatula, turn and cook the other side. Serve hot.

Ingredients:

- 3 tablespoons butter or margarine
- 6 cups large diced, peeled Golden Delicious apples (about 2 pounds)
- 1/2 cup packed brown sugar
- 1/8 teaspoon ground cinnamon

Method:

Melt butter in a large skillet over medium-high heat. Add apples; sauté 6 minutes or until apples are just tender. Stir in sugar and cinnamon. Cook for 1 minute or until sugar melts.

Fill crepes with apple mixture. Dust with powdered sugar and serve with whipped cream or ice cream.