

# Crepe Stack with Raspberry Cheesecake Filling

## by Jane de Graaff



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Stacks on stacks on stacks!

This Crepe Stack brings out the pancake lover in all of us, with layers upon super-thin layers of sweet, scrumptious pancakes. How many can you stack up on a plate?!





## Ingredients

Crepes Ingredients:

- 3 large Australian Eggs, lightly whisked
- 2 cups plain flour, sifted
- Pinch of salt
- 2 tablespoons rice bran oil or melted butter
- 2 cups of milk + extra if needed

Crepe stack filling:

- 1 cup cream cheese, room temperature
- 1 cup smooth ricotta
- 1 small punnet raspberries (or frozen raspberries, thawed) + extra to garnish
- $\frac{1}{4}$  icing sugar (optional)

## Method

1. Sift your flour into a large bowl and add the salt. Make a well in the centre and pour in the whisked eggs, milk and oil. Whisk to bring the batter together and remove as many lumps as possible (but don't stress). Add more milk if you need the batter thinner. If you have time, let the batter rest for 1 hour or more and then lightly mix it again - but we hardly ever have time for this step and it's always still just lovely.

2. Heat a small non-stick frypan to low heat to keep the colour of the pancake pale and avoid hot spots. Avoid greasing the pan if you can, and this will also help. Add one spoonful of batter to the pan and tilt the pan to spread the batter evenly and make a thin crepe. Cook until set and then flip the pancake to cook the other side. Remove the pancake to a plate and repeat the process until all the batter is used up. Allow the pancakes to cool.
3. While the stack cools, place all your filling ingredients into a bowl and whip with electric beaters until smooth and the berries have stained it pink.
4. When the pancakes are cool, layer them one at a time onto a serving plate, spreading the top of each one with the raspberry cheesecake filling to create a stack of crepes with the filling all layered through. Spread the last of the filling on top as an 'icing' layer. Chill the stack to help it stabilise and when ready to serve, top with extra raspberries, dust with icing sugar and slice wedges like a cake.

## Notes

- Cooking the pancakes on low heat will keep them pale which looks very pretty for the final result. But if you prefer to brown them, that's fine too.