



Dragon Fruit Crepe Cake

Found on Tastemade.com

Ingredients

For the crepe batter:

- 1 cup dragon fruit puree (about 2-3 dragon fruits)
- 1 1/2 cups all-purpose flour
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 1/2 to 2 cups whole milk
- 4 large eggs
- 1 tablespoon vanilla extract
- Cooking spray

For the whipped cream:

- 8 ounces mascarpone, room temperature
- 1/2 cup granulated sugar
- 2 cups heavy cream, cold
- 1 vanilla bean

Let's get Cooking...

Dragon fruit puree

(Tip: wearing rubber gloves will prevent hands from getting stained.)

Cut dragon fruit lengthwise. Using a spoon, remove the dragon fruit meat and place in a food processor. Pulse until fruit is smooth. Pour puree into a strainer with a bowl under it and stir the mixture until only the seeds are left in the strainer. Discard the seeds. (Should yield 1 cup of dragon fruit puree.)

Crepe batter:

In a large bowl, mix the flour, sugar and salt. In a separate bowl, combine dragon fruit puree, milk, eggs and vanilla extract. Slowly pour wet mixture into dry mixture and whisk until combined. If too thick add more milk.

Coat a 6-inch nonstick skillet with cooking spray. Warm the pan over medium heat and add 2 to 3 tablespoons crepe batter. Quickly swirl the pan in a circular motion to make sure batter covers the bottom. Cook crepe about 30 seconds on each side, or until edges are lightly browned and center is dry. **Transfer crepe to a plate or wire rack to cool completely. Continue making crepes until all the batter is used. (Should yield about 25 crepes.) Crepes can be covered and stored in refrigerator for up to 1 day.

Mascarpone whipped cream

In the bowl of a stand mixer, add mascarpone and sugar. Mix on medium speed until combined, scraping down sides of bowl if necessary. Next, add heavy cream and vanilla bean. Mix on low speed until cream begins to thicken, then increase speed to medium-high to form stiff peaks. (Do not over- whip or you will make butter.)

Cake assembly:

Once crepes have cooled, it's time to assemble. To create a clean edge, stack crepes on each other and place a large bowl on top. Use a paring knife to cut out a circle shape using the bowl as your guide. Place one crepe on a serving platter or cake stand followed by a thin layer (about 1 to 2 tablespoons) of whipped cream. Continue this layering process until all crepes are used, ending with a crepe on top. Garnish with more whipped cream, dragon fruit slices, strawberries, edible flowers, mint, etc. Be creative!

**when I make crepes, I flip them out onto a folded cotton (not fuzzy) dish towel and then stack with wax paper between each layer. This allows them to cool without sticking and you get an assembly line process of cooking, flipping then stacking going until you have cooked all the batter into crepes. Have a stack of cut wax paper to the side.

Note: *The original recipe had you mixing the whipped cream before making the crepes, I choose to make that after cooking all the crepes to keep it cold and for all the crepes to be thoroughly cooled.*