

# Pumpkin Crepe Cake

Serves 10



## Crepe Ingredients

- 1 ½ cups milk
- 4 large eggs
- 3 tablespoons butter, melted and slightly cooled
- ¼ cup pumpkin puree
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- ½ teaspoon fine sea salt or table salt
- 1 ½ cups all-purpose flour, sifted if desired
- ¾ teaspoon pumpkin pie spice

## For the whipped cream layers

- 1 pint heavy whipping cream
- ¼ cup confectioners' sugar
- 2 tablespoons maple syrup
- 1 teaspoon pumpkin pie spice

## Steps

1. In a blender, combine all of the ingredients and mix until batter is smooth (about 15-20 seconds). Refrigerate batter for at least 20 minutes, or overnight.
2. Spray non-stick cooking spray onto 8-inch frying pan. Pour about ¼ cup batter into the pan and cook over medium-low heat. Turn pan immediately from side to side to form an even circle. Cook for about 1 minute per side or until lightly browned.
3. Remove from heat and stack until cooled.
4. In the stand of an electric mixer, beat together the heavy whipping cream, confectioners' sugar, maple syrup and pumpkin spice until soft peaks form.
5. Using a cake plate, place one crepe on the bottom. Spoon some of the whip cream on top and spread to the edge (leave about half an inch border with no cream) using an offset spatula. Place another crepe on top and continue this process until your creme is used. You can dust the top of your cake with more confectioners' sugar. Refrigerate for at least 2 hours before slicing and serving.