



The William Miller House Bed and Breakfast
Richmond, Virginia 23220
804.254.2928
www.WilliamMillerHouse.com

Crepes can be homemade or store bought.

Serves 4

For the Crepes

4-large eggs
1-cup whole milk
1-cup all-purpose flour
¼ tsp. kosher salt
2-tbl spoons melted unsalted butter, plus extra for cooking

To make crepes, in a blender, combine eggs, milk, flour, salt and melted butter. Blend all of the above for about 25 seconds or until fully combined. Let sit for 25-minutes for air bubbles to subside and thicken slightly.

To make crepes, using an 8-inch crepe pan, over medium heat, brush with melted butter, add about 1 ½ tablespoons batter and swirl around pan to coat. Cook until bottom is golden and top is set, flip to finish top for a few second and remove to a paper towel. Continue to make crepes until all batter is gone.

Makes about 12-14 8-inch crepes.

For the Filling (to serve 4)

8 oz. Farmer Cheese
8 oz. Cream Cheese
¼ cup sugar
1-tsp lemon juice
½ tsp vanilla pure extract
¼ tsp ground cinnamon

2 large ripe banana, sliced on a diagonal (about ½ per person)
1-Tbl spoon grated coconut
1-Tbl spoon brown sugar
¼ cup coconut rum
¼ tsp ground cardamom
1-Tbl spoon unsalted butter

Spare coconut for garnish
Powdered Sugar for garnish

To make the filling



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In a large bowl whisk cream cheese, farmer's cheese, sugar, lemon juice, vanilla, and cinnamon until smooth.

To assemble, place crepe on counter and place 1-1/2 tablespoons of filling in the center, fold in the sides and then the ends forming a small square packet about 3-inches by 3-inches. Heat a large skillet over medium-high heat and add a tablespoon of butter until melted but not brown. Add the crepes about four at a time with the folded side down, and heat until brown, being careful not to burn (about 1-minute). Flip over and repeat on other side (about 3-seconds). Remove to a 180-degree oven until ready to serve.

When ready to serve, in a 10-inch skillet, melt 1-tablespoon unsalted butter, add sliced banana, brown sugar (a little more sugar if bananas are not ripe), coconut, cardamom, and sauté for about a minute, until coconut begins to brown, remove pan from heat and add the coconut rum, tip pan to ignite rum and cook-off alcohol and sauté another minute until a sauce forms.

Place 1-crepe per plate, sprinkle with powdered sugar, and divide banana mixture equally among plates, sprinkle with a little coconut and a dab of whipped cream or crème fresh, garnish and serve.

Spare crepes may be wrapped and kept in freezer for up to one month.