

# Let them eat **Crêpes**

Try a new kind of layer cake:  
a towering stack of chocolate  
crêpes with dulce de leche filling.



Make the crêpes  
and filling up to a  
day in advance,  
then assemble the  
cake as close to  
serving time as  
possible.

## What You'll Need

### FOR THE CRÊPES



1½ cups whole milk



4 large eggs



1½ cups all-purpose flour



¼ cup unsweetened cocoa powder  
(Dutch-process or natural)



¼ cup granulated sugar



¾ teaspoon vanilla extract



½ teaspoon kosher salt



Unsalted butter, melted,  
for brushing

### FOR THE FILLING AND TOPPING



2 sticks unsalted butter,  
softened



2¾ cups plus 1 tablespoon  
confectioners' sugar



1 cup dulce de leche (jarred or  
canned), plus more for drizzling



1 cup heavy cream

## DULCE DE LECHE CRÊPE CAKE

ACTIVE: 45 min | TOTAL: 1 hr 15 min | SERVES: 8

**1.** Make the crêpes: Combine the milk, eggs, flour, cocoa powder, granulated sugar, vanilla and salt in a blender and process until smooth. Refrigerate the batter 30 minutes.

**2.** Lightly brush a 10-inch nonstick skillet with melted butter and place over medium heat. Add a scant ¼ cup of batter and quickly swirl the pan to coat the bottom. Cook until set on top and golden on the bottom, about 30 seconds. Carefully lift the edge of the crêpe with a rubber spatula, then flip with your fingers and cook 20 more seconds. Invert the crêpe onto a plate. Repeat with the remaining

batter to make 14 to 18 crêpes, brushing the skillet with more butter as needed. Stack the finished crêpes on the plate and let cool completely. (The crêpes can be made up to 1 day ahead; let cool, then wrap the stack in plastic wrap and refrigerate.)

**3.** Make the filling: Beat the butter in a stand mixer fitted with the paddle attachment on medium-high speed until light and fluffy. Add 2¾ cups confectioners' sugar in 2 batches, beating until smooth and fluffy. Add the dulce de leche and beat until combined. (The filling can be made up to 1 day ahead; cover with plastic wrap

and refrigerate, then beat for a few minutes with a mixer before using.)

**4.** Assemble the cake just before serving: Place 1 crêpe on a platter or cake stand. Spread with a scant ¼ cup of the filling, then top with another crêpe. Repeat with the remaining filling and crêpes, ending with a crêpe on top.

**5.** Beat the heavy cream and the remaining 1 tablespoon confectioners' sugar in a stand mixer fitted with the whisk attachment until stiff peaks form. Spread on top of the cake and drizzle with dulce de leche. Serve immediately.