



Meyer Lemon Crepe Cake

This is a very elegant and delicious brunch dish or dessert.

Ingredients

CREPES

- 1-1/2 cups [Pamela's Artisan Flour Blend](#)
- 1 cup sugar
- 1/2 tsp salt
- 2-1/2 cups milk-room temperature
- 6 large eggs-room temperature
- 1 TBSP vanilla
- 12 TBSP melted butter (1-1/2 cubes) plus more for the pan
- 1/4 cup heavy cream-whipped

MEYER LEMON CURD MOUSSE

- 1 tsp unflavored gelatin
- 1 TBSP cold water
- 4 large eggs plus 6 large yolks
- 1 cup sugar
- 1 TBSP plus 2 tsp Meyer lemon zest (about 2 lemons)
- 3/4 cup Meyer lemon juice (about 5 to 6 lemons)
- 6 TBSP butter-cold, cut in small pieces
- 1 cup heavy cream-whipped

CANDIED MEYER LEMONS

- 1 cup sugar
- 1 cup water
- 2 Meyer lemons-sliced 1/4" thick, seeds removed

Directions

CREPES

In the bowl of stand mixer, add eggs, milk and vanilla. Whisk until well combined. In a small bowl, mix Artisan flour, sugar, and salt. Add to bowl of mixer and whisk again. Add butter and whisk. Let stand or refrigerate for at least 30 minutes.

Using an 8" non-stick crepe or fry pan, spread some melted butter in the med. hot pan and add 1/4 cup batter to the middle of the pan. Pick the pan up and swirl the batter around to fill the bottom of the pan. Cook on medium heat until light brown spots appear on the bottom, slip large spatula under the crepe and flip it over and cook for just a minute until cooked through, but not browning the second side. Stack on parchment paper, using parchment between crepes, and continue to cook crepes until all the batter is used, adding more butter as needed.

Note: If you have a 6" crepe pan you can cut in half the recipe above for the crepe batter.

MEYER LEMON CURD MOUSSE

Sprinkle gelatin over water and let dissolve, about five minutes. In a heavy saucepan, whisk together the eggs and yolks, add sugar, lemon juice and zest and whisk again to mix completely. Cook over medium heat, stirring constantly, until curd is thick, and coats a spoon, about 6 to 8 minutes.

Off the stove, stirring constantly, add gelatin and mix in well. Stir until cooled slightly and then add butter a little at a time, until all butter is added and mixture is smooth.

Strain into a bowl, cover surface of curd with plastic wrap, and chill at least 2 hours.

Stir curd, and add whipped cream, mixing the two together about an hour before serving. Chill for an hour before assembling the Crepe Cake.

CANDIED MEYER LEMONS

Heat water and sugar together in a medium saucepan to boil, add lemons. Cover surface with parchment circle cut to fit into the saucepan. Gently simmer for about 30 minutes until lemons become translucent. Cool in syrup and then drain before using.

ASSEMBLY

Stack crepe on serving plate, spread with 1/4 cup mousse and continue until all crepes have been used, ending with a crepe on top. Spread the final whipped cream on top, garnish with candied lemons and serve.

If you have less guests, you could use half the amount of crepes and mousse, making a shorter cake.

Chef's Note: Don't be discouraged if your first crepe is not perfect, as with most pancakes, for some reason the first couple aren't as beautiful as they should be.

Adapted from Martha Stewart Magazine.

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