



FRENCH ORANGE CRÊPES

WITH VANILLA AND ORANGE BLOSSOM



10MIN

LEVEL



PREPARATION

- Mix the flour, the sugar and the baking powder.
- Incorporate the eggs one by one. The mixture should form a smooth dough.
- Melt the butter and incorporate it into the mixture.
- Add the orange blossom water, vanilla extract, orange juice and zest.
- Then add the milk to obtain a smooth mixture.
- Set aside for 1 to 2 hours.
- Add a little milk to obtain the desired texture.
- That's it, your dough is ready!

A recipe created by marmiton.org



Shopping list

INGREDIENTS

350 g of flour
100 g of sugar
½ sachet of baking powder
4 eggs
1 orange (for its juice and zest)
2 packets of vanilla sugar
3 drops of vanilla extract
30 g butter
30 cl of milk
10 cl of orange blossom water

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