

Stacked Chocolate Crepe Cake with Raspberry Jam

Difficulty: Intermediate | Prep Time: 45 min | Makes: 12
Recipe by Draeger's Cooking School

- $\frac{3}{4}$ cup cold water
- $\frac{3}{4}$ cup cold whole milk
- 2 eggs
- 2 tablespoons unsalted butter, melted
- 2 tablespoons granulated sugar
- Pinch of kosher salt
- $\frac{1}{2}$ cup cake flour
- $\frac{1}{4}$ cup cocoa powder
- $\frac{1}{4}$ cup melted butter, for coating the pan



For Crepe Cake:

- 1 cup heavy whipping cream
- 1 tablespoon powdered sugar
- 1 cups raspberry jam (seedless recommended)
- 1 small container fresh raspberries for decoration

Instructions:

In a blender, combine the water, milk, eggs, 2 tablespoons melted butter, sugar, salt, cake flour and cocoa powder. Blend until smooth. The consistency should be like heavy cream or buttermilk. Add small amounts of additional water to thin as needed. Place the crepe batter in the refrigerator for 1 hour, allowing the bubbles to subside so the crepes will be less likely to tear during cooking. The batter will keep for up to 48 hours.

Heat a 6-inch non-stick pan over medium-high heat. Brush a thin layer of melted butter in the bottom of the pan and up the sides. Use a paper towel to wipe up any excess butter from the pan. Pour $\frac{1}{8}$ cup of batter into the center of the pan and swirl to spread evenly. Cook for 1 minute and flip. Cook for another minute and remove to a parchment-lined sheet pan. Continue until all batter is gone, laying crepes out flat so they can cool completely without sticking together.

Whip the cream with the powdered sugar until medium peaks form. Place a crepe on a serving plate. Evenly spread with about 3 tablespoons of whipped cream onto crepe. Top with another crepe. Alternate every other layer with a light spreading of raspberry jam without the cream. Continue layering with crepes, using about 12 crepes and ending with a crepe on top. Or, go taller if you like!

Mound remaining whipped cream onto just the top of the stack (you want to still see the layers from the sides). Dot the fresh raspberries onto the whipped cream. Serve immediately.