

Crêpes Suzette

Master the art of Crêpes Suzette with this authentic French recipe. Delicate crêpes in a buttery orange sauce, flambéed to perfection for an elegant dessert.

40 min

PREP

20 min

COOK

1h

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup flour
- 1 cup milk
- 2 egg
- 1 cup granulated sugar
- 1 cup unsalted butter
- 1 cup orange juice
- 2 tbsp fresh lemon juice
- 1 tsp vanilla extract
- 1 tsp salt
- 1 cup orange liqueur

Instructions

- 1 Make crêpe batter**

Combine 1 cup flour, 1 cup milk, 2 eggs, 2 tablespoons melted butter, 1 teaspoon vanilla, and 1 teaspoon salt in a blender. Blend on high speed for 30 seconds until completely smooth with no lumps.
- 2** Let batter rest at room temperature for 30 minutes to allow flour to fully hydrate and bubbles to settle.
- 3 Cook crêpes**

Heat an 8-inch non-stick pan or crêpe pan over medium heat (175°C/350°F). Lightly brush with butter.
- 4** Pour ¼ cup batter into center of hot pan and immediately swirl to spread batter in a thin, even layer covering the bottom.

- 5 Cook for 1-2 minutes until edges are golden brown and crêpe easily lifts from pan. Flip with a thin spatula and cook 30 seconds more until lightly spotted.
- 6 Transfer crêpe to a plate and repeat with remaining batter, stacking finished crêpes with parchment paper between each. Keep covered and warm.
- 7 **Make Suzette sauce**

Melt 1 cup butter in a large skillet over medium heat. Add 1 cup sugar and cook for 3-4 minutes, stirring constantly, until sugar dissolves and turns light golden.
- 8 Add orange zest, orange juice, and lemon juice to the caramelized sugar. Simmer for 4-5 minutes until sauce reduces by half and coats the back of a spoon.
- 9 **Assemble and serve**

Working quickly, dip each crêpe in the warm sauce and fold into quarters. Arrange folded crêpes overlapping in the skillet.
- 10 Remove pan from heat, pour Grand Marnier over crêpes, and carefully ignite with a long lighter. Let flames burn for 30 seconds until they naturally subside.
- 11 Transfer crêpes to warmed serving plates and spoon remaining sauce over top. Serve immediately while hot.

Tips

Rest your crêpe batter for at least 30 minutes at room temperature to allow the flour to fully hydrate and create silky-smooth crêpes that won't tear.

Use a dedicated crêpe pan or well-seasoned non-stick skillet heated to medium temperature – a drop of batter should sizzle immediately but not burn.

Pour just enough batter to thinly coat the pan bottom, swirling quickly to create paper-thin crêpes with delicate, lacy edges.

Warm your liqueur slightly before flambéing to ensure easy ignition, and always tilt the pan away from yourself when lighting.

Keep a lid nearby when flambéing to quickly extinguish flames if they become too high, and never pour alcohol directly from the bottle over an open flame.

Use fresh orange juice and high-quality orange liqueur like Grand Marnier or Cointreau for the most authentic and vibrant flavor profile.

Serve immediately on warmed plates to maintain the proper temperature and prevent the delicate crêpes from becoming soggy in the sauce.

