

Easy as Pie - Charcoal Crepe Cake



GLAZE

170 Cadbury Dark Milk chocolate, chopped coarsely
8 tablespoons unsalted butter, cut into several chunks
1 tablespoon honey
Pinch salt
1 tbsp activated charcoal

CREPES

6 tablespoons butter
3 cups milk (705 mL)
6 eggs
1 ½ cups flour (190 g)
⅔ cup cocoa powder (70 g)
7 tablespoons sugar
4 cups all purpose cream (1 L)
3 tbsp activated charcoal

GANACHE

4 cups all purpose cream (1 L)
4 tablespoons sugar

STEPS

1. Start by melting the butter and allowing it to brown slightly. In the same pot, warm the milk. Remove from heat.
2. In a bowl, whisk flour, cocoa powder, activated charcoal, sugar and eggs. Gradually mix in butter and warm milk.
3. On a nonstick skillet over medium heat, pour 1/2 cup (60 ml) of crepe batter, and tip the pan to cover the entire bottom surface. Cook until bottom surface of crepe

begins to brown, then flip. Repeat until all batter is used up. Stack the crepes between parchment paper and let them cool

4. Combine heavy cream and sugar for ganache. In a separate bowl, mix together melted chocolate, butter, honey, salt and activated charcoal.
5. Stack crepes on top of each other, with ganache between each layer. Cover the crepe stack with glaze and spread