

Foodnity Recipes

Vanilla Speculoos Crepe Cake

30 min Prep time	**25 min** Cook time	**55 min** Total time
6 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups all-purpose flour
- [ ] 3 large eggs, separated
- [ ] 2 cups milk
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp vanilla extract or seeds from 1 vanilla bean
- [ ] Pinch of salt
- [ ] 1 cup speculoos spread (store-bought or homemade)
- [ ] Zest of 1 lemon

For Garnish

- [ ] Powdered sugar for dusting
- [ ] Fresh berries (optional)
- [ ] A drizzle of melted butter

Instructions

1. In a bowl whisk egg yolks with milk, melted butter, vanilla, lemon zest, and a pinch of salt until smooth.
2. Gradually sift in the flour, whisking gently to avoid lumps; let the batter rest for 20 minutes.
3. While the batter rests, beat egg whites to soft peaks; gently fold them into the batter for extra lightness.
4. Heat a non-stick skillet over medium heat, brush with a thin layer of butter, and pour a small circle of batter, swirling to cover the surface.
5. Cook each crepe for 1-2 minutes per side, just until set; stack on a plate, covering with parchment between layers.
6. When all crepes are ready, spread a thin layer of speculoos over each, then gently roll or stack them to form a tower; chill for 30 minutes.
7. Before serving, dust with powdered sugar, add fresh berries if desired, and enjoy the soft-crunch contrast.

Nutrition per serving

380 kcal	9 g	45 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the batter feels too thick, add a splash of milk; if too thin, sprinkle a little flour.
- Use room-temperature butter for a smoother spread.
- A brief chill helps the speculoos set, making the cake easier to slice.