

## Recipe for Weekend Crepes with Cannoli Cream

These crepes are a lazy man's blintz. Make the cream first so it comes to room temperature by the time you're ready to eat.

Makes 16 filled crepes

*For the cannoli cream:*

1/2 cup mascarpone cheese

2/3 cup ricotta (whole milk or part-skim, not nonfat please)

3 teaspoons sugar

*For the crepes:*

3 eggs

1 cup milk

1/4 cup water

1 tablespoon brandy (optional, but nice if you have it)

1 cup flour

3 tablespoons melted butter, cooled slightly, plus an additional tablespoon for brushing the pan

Maple syrup, for serving

*Make the cannoli cream:* Combine the mascarpone, ricotta, and sugar in a mixer and blend for 30 seconds or until smooth and well combined. (You can also do this by hand.) Let stand at room temperature while you make the crepes.

*Make the crepes:* Throw the eggs, milk, water, brandy (if using), flour, and 3 tablespoons melted (and cooled) butter into a blender and process until smooth.

Heat a 7" nonstick skillet or crepe pan over medium high heat. When drops of water sizzle and evaporate, brush the crepe pan with a thin sheen of melted butter. Tilt the pan forward, add roughly 2 tablespoons of batter to the lip of the pan, and quickly swirl to coat. This takes practice. (Eat your mistakes.)

Cook until the underside is golden brown and lacy, about 20-40 seconds, then flip and cook the other side about 30 second longer. (The cook time varies based on the heat of your pan.) Stack the crepes directly on top of one another. Brush the pan with additional melted butter between each crepe and repeat until you've used up all the batter.

*To assemble:* Place one crepe on a plate. Dollop 1 tablespoon of cannoli cream into the lower quadrant of your crepe. Fold down the top, then fold in the side, making a little triangular package.

Serve with warm maple syrup.