



cinnamon banana stuffed crepes

Brunch is one of my favorite meals. Nothing would better wind down a lazy mid-morning than my caramel banana stuffed crepes with a hint of stout Guinness.



Ingredients

1 cup of all purpose flour

1 cup of milk

3 tablespoons of sugar

1 egg

1 tablespoon of vanilla extract

Vanilla Ice cream and Strawberries for garnish

3 tablespoons of Guinness

1 tablespoon of butter

2 tablespoons of brown sugar

1 teaspoon of cinnamon

1 tablespoon of lemon zest

2 tablespoons of lemon juice

2 bananas

Method

With a mixer, beat your egg and the sugar. Beat until fluffy and pale yellow. Add your flour, vanilla extract and milk until the batter has the consistency of yogurt. Ladle the batter on a pan and cook the crepes until golden brown. Set aside.

For the stuffing, place the butter in a pan together with brown sugar and cinnamon. Add your bananas and let them cook for about 2 minutes. After that add the three tablespoons of Guinness and the lemon zest. Once all the flavors meld remove the caramelized bananas from the heat and set aside.

Fold your crepes into quarters and stuff them with the bananas. Scoop your favorite ice cream over the crepes and scatter some fresh strawberries and serve.



SERVE WITH: on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/caramelized-cinnamon-banana-stuffed-crepes/>