

Recipe: Rainbow Crepe Cake

Have you ever wondered how it tastes at the end of the rainbow? Well, try this recipe and you will find out! ☺

The “Rainbow Crepe Cake” recipe consists of two parts:

1. Crepe Batter
2. Whipped Cream

You can easily fill the crepe cake with anything you like.

Inspired by the recipe [here](#).

Time 🕒

Total: Approx. 1 hour
Preparation: 30 mins

Ingredients

For the crepes:

- 300g flour
- 4 eggs
- 50g sugar
- 4 dl milk
- 3 tablespoons butter, melted
- Rainbow food coloring

For whipped cream:

- 400g Philadelphia Double-Cheese
- 200g natural yoghurt
- 4 vanilla pods
- 100g sugar
- 1 lemon

Directions

1. Mix flour and sugar in a bowl. Add eggs, butter and warm milk and blend until mixture is smooth and foamy.
2. Divide the crepe batter into 5 bowls. Add a few drops of food coloring to each bowl and whisk until the batter is fully colored.



3. Heat a medium nonstick skillet over medium heat. Pour the crepe batter and swirl the batter to completely cover bottom of skillet. Cook the crepe begins to gently bubble and cook through, then quickly flip. Repeat until all crepe batter has been used.
4. Make whipped cream: Mix Philadelphia, yoghurt, vanilla and sugar in a bowl. Add a bit of lemon peel.
5. Stack crepes on top of each other. Starting with purple crepe and cover with a thin layer of whipped cream: Repeating process with other rainbow colors (blue, green, yellow and red).
6. Slice and enjoy!

