Orange and strawberry crepe cake (gluten free)

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Looking for wow-factor Christmas desserts? This orange and strawberry crepe cake is sure to impress guests.

Ingredients (serves 10)

Preparation time: 20 minutes
Cooking time: 40 minutes

For the crepes

- 4 cups (600g) gluten-free flour mix
- 4 tbsp coconut palm sugar
- 2 cups (500ml) coconut milk
- 2 cups (500ml) unsweetened almond milk
- 8 free-range eggs
- 2 tsp vanilla extract

For the orange syrup

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- ½ cup freshly squeezed orange juice
- ¼ cup water
- 4 tbsp maple syrup
- 3 cardamom pods, crushed

To decorate

- 1 large orange, segmented
- 2 cups [strawberries](), hulled and halved

Method

To make the crepe

Place all crepe ingredients in a large blender. Blend until the batter is smooth and lump free. Cover and set aside to rest at room temperature for 30 minutes.

Heat a non-stick frypan over medium heat. When hot, pour in a quarter-cup of the batter, tilting the pan slightly so the batter covers the base in a thin film. Cook the crepe for about 30 seconds or until lightly golden on each side, flipping with a spatula.

Transfer to a plate and repeat for the remaining batter, stacking the crepes on the plate as you go.

To make the syrup

Place all syrup ingredients in a small saucepan and bring to the boil. Once boiling, reduce the heat to a simmer and cook for five minutes.

To assemble

Arrange the oranges and strawberries on the stacked crepes and drizzle with half the orange syrup, reserving some syrup to serve.

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