**BANANAS FOSTER CRÊPES**

**Serves 4**

**CRÊPE BATTER**

4 eggs

1 cup flour

½ cup milk

½ cups water

½ teaspoons salt

2 TBS sugar

2 TBS melted butter

**Instructions**

Toss ingredients in a blender; blend for around 30 seconds. Let the batter sit for 1 hour on the counter, covered. Get out a medium sized non-stick skillet or a crêpe pan. Start the heat on medium to medium high, and melt some butter in the bottom of the pan, ensuring it’s coating the whole surface. You can also spray the pan down with cooking spray to ensure full coverage. Now coat the bottom of the pan with the thinnest layer possible of batter. As soon as you pour some batter in, immediately tilt the pan back and forth so that the batter runs all about. Then, let it sit. After a few minutes, turn or flip and cook for another minute or so. Repeat until you’ve used up all the batter.

**SPECIAL FOSTER-ESQUE BANANA FILLING**

¼ cup (½ stick) butter

1 cup brown sugar

½ teaspoon cinnamon

¼ cup Grand Marnier (orange flavored liqueur)

4 bananas (cut lengthwise and then in half)

¼ cup rum

Whipped cream

Sugared pecans

**Instructions**

Combine butter, sugar, and cinnamon in a non-stick skillet. Stir over low heat until it’s all melty and bubbly. Add the Grand Marnier and stir; immediately, add the bananas flat side down. Cook over low heat until the bananas start to get a little soft. Then, add the rum. Either ignite the rum, or let the alcohol burn off for a few minutes. Now it’s time to assemble: lay a crêpe on a plate. Spoon a banana and some sauce inside, and fold. Top with whipped cream, more sauce, and sugared pecans.