

# Lemon Ricotta Crepe Cakes with Fruit & Coconut Sauce Topping

Yield: ~ 8



- 1 cup spelt flour
- 1 pinch salt
- 1 tsp cinnamon
- 2 tbsp Agave nectar
- 2 tbsp melted butter
- 1 cup Almond milk
- 1 egg
- Clarified butter (Ghee\*) or neutral oil for cooking the pancakes
- 1 egg

Mix all dry ingredients together. In a small bowl, mix all of the wet ingredients. Slowly add wet ingredients to the dry and hand-whisk gently to combine. Avoid overworking the batter.

## FILLING

- 1.5 cups Ricotta cheese
- ¼ cup coconut milk
- Zest of a whole lemon or lime, or both (personal preference)
- Juice of ½ lemon
- ¼ cup Agave nectar

Mix ingredients together and set aside until ready to use.

## TOPPING

- 1.25 cup coconut milk
- 1 Vanilla bean scrapings
- 2 cups fruit of choice
- 1 tbsp Agave nectar
- 1 tsp lemon juice

Whip coconut milk and vanilla on high until light and frothy.

## Optional:

- ½ cup slivered almonds
- Fresh mint leaves
- Powdered or vanilla sugar

Warm the teppanyaki on #5. When reached, turn up to 7.5 to 8 (varies by model of teppan). Once orange light is off, spread oil on cooking center and pour about 1 medium ladle of batter, from the outside in. Spread batter a little if it seems to be too thick, or add a little more almond milk. When the bubbles subside, flip the crepe over (or put on a plate, top with another plate, flip and put back on teppanyaki). Cook for about 1 minute, or until golden. Remove to a plate to cool.

To assemble, place 2 to 3 tbs Ricotta mixture in the center of one crepe and add some marinated fruit. Roll up to close. Dollop each crepe with coconut cream, and finish with more fruit, nuts, mint and sugar.

*Recipe inspired by [girlontherange.com](http://girlontherange.com)*

*\*Visit our [cookndineblog.com](http://cookndineblog.com) to learn how to diy homemade Ghee. Its high smoke point and subtle butter flavor makes it our absolute favorite for most dishes cooked on the teppan grill.*

