

**Ingredients:****Crêpes:**

1/4 cup unsalted butter  
2 cups milk  
4 eggs  
1/2 cup sugar  
1/4 spoon salt  
1 1/2 cups flour  
1/4 cup coco powder  
Some extra butter for frying the crapes

**Cream filling:**

2 1/2 cups heavy whipping cream  
1/2 cup powdered sugar  
2 teaspoons vanilla extract

**Make the crêpes:**

1. Melt the butter and let it cool down a bit.
2. In a mixing bowl add the eggs, milk, sugar and salt. Mix together.
3. Add the melted butter and mix.
4. Add the flour and coco powder and mix.  
I suggest letting it set in the refrigerator for an hour before frying them but you don't have to.
5. Fry all crêpes like shown in the video.

**Make the filling:**

Mix the filling ingredients until you get a firm cream.

**Build:**

Start by taking a spoon of filling and placing it on the plate, then take your first crêpe and place it on top. Take about two tablespoons of cream and spread it on top of the crêpe. Then take another crêpe and place on top. Continue until all crêpes are done.

You can top your cake with cream, chocolate chips or a chocolate sauce to your liking.

Enjoy  
Yaya