

Ingredients (for 24 mini cakes):

- 180 g flour
- 2 eggs
- 1 teaspoon vanilla
- 400 ml 2% milk
- 40 cl heavy cream
- 100 g corn starch
- 100 g granulated sugar
- 30 g butter
- 72 raspberries
- powdered sugar for dusting

Preparation:

Melt the butter, then mix in half of the sugar and the eggs in a large bowl. Pour in the milk, then add the vanilla and corn starch. Mix well. Little by little, add the flour, stirring until the batter is smooth and there are no lumps. If the batter is too runny, then add a little flour.

To make the crepes, repeat the following process 18 times: pour a ladleful of batter on a grease pan, cook on high heat until the batter is golden brown, flip the crepe and cook the other side for one minute. Next, cut each of the 18 crepes into 4 mini crepes using a glass or a biscuit cutter.

Wash the raspberries. While the raspberries dry, prepare the whipped cream. Whip the cream until it forms stiff peaks. Add 3 tablespoons of sugar and whip for another minute. Be careful not to over whip the cream or it could turn into butter.

Make the 24 mini cakes: In a small bowl, put one mini crepe, then a spoonful of whipped cream, another mini crepe, then another spoonful of whipped cream, then a last mini crepe. Decorate with 3 raspberries. Sprinkle with powdered sugar.