

The Local Flavor: Apple Crepes from The Artist's Inn a cold-day favorite

BY STEPHEN KOPFINGER|Correspondent | Posted: Saturday, October 11, 2014 1:48 pm

Many would envy the life of Jan and Bruce Garrabrandt, who left the corporate life years ago to open The Artist's Inn, a bed and breakfast at 117 E. Main St. in the small but scenic town of Terre Hill.

It's a place surrounded by rolling hills, and the inn itself features three cozy guest rooms, a breezy upstairs porch and a parlor accented with artwork by Bruce, a talented artist who specializes in pencil drawings. Both Bruce and Jan once worked in print media for the Asbury Park Press, and while they enjoyed their careers, "we just wanted out of corporate America," Jan recalls.

Some 18 years ago, Jan and Bruce opened their inn. Jan grew up in the Cleveland, Ohio area, and her recipe for Apple Crepes

With Maple Caramel Sauce reflects Buckeye State goodness. It's a good dessert for cold days that are to come, and Jan salutes her mother, Sophie, still going strong at age 91, as a culinary inspiration.

"My mom ... She let me play with my food!" Jan says. Mother Sophie lives on the inn grounds, but Jan credits another family influence for her culinary expertise.

"With three brothers," notes Jan, "I was the one in the kitchen!"

THE ARTIST'S INN APPLE CREPES WITH MAPLE CARAMEL SAUCE

For the crepes:

1 cup flour

¼ cup confectioner's sugar

1 cup milk (low-fat milk is fine to use)

2 eggs

3 tablespoons melted butter

1 teaspoon almond extract

¼ teaspoon salt

For the apple filling:

7 apples, peeled, cored and sliced

1/3 cup sugar



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The apple stuffed crepes with maple caramel sauce. (Richard Hertzler/Staff)

¼ cup sweet butter

For the maple caramel sauce:

1 cup sugar

¼ cup water

¼ cup heavy cream

1/3 cup pure maple syrup

Powdered sugar, as needed

For the crepes, whisk ingredients into a bowl. Using the pan that you melted the butter in, place a large serving spoon full of batter in the pan and quickly swirl the pan to spread the batter to a thin layer over bottom of pan.

If you have a gas stove, this will take very little time. Do not walk away! Cook until ingredients look just slightly browned. Flip, brown other side and layer crepes next to each other on a dish and then on top of each other.

“They won’t stick together; I promise,” says Jan.

For the apple filling, melt butter in saucepan. Stir in sugar and add apples. Cook until apples are tender and mixture begins to brown. Set aside.

For the maple caramel sauce, stir sugar and water in a heavy saucepan over low heat until sugar is dissolved. Increase heat and let the mixture cook until it turns amber. “Don’t stir it; although you can turn the pan around so that all sides cook evenly,” says Jan. Reduce heat to low and add cream and syrup until the mixture is smooth.

For the preparation:

Spray a 9-by-13-inch pan with nonstick spray. (“I like coconut oil,” Jan notes). Stuff each crepe with apples. Roll into a cylinder shape and place seam-side down in the pan.

Bake for about 15 minutes in an oven heated to 350 degrees. Drizzle sauce over crepes. The crepes “look pretty if you dust them with powdered sugar,” says Jan.