

Panqueques con Dulce de Leche (Argentina)

Serves 4–6 (10–12 crêpes) · ~30–40 minutes



Photo: courtesy of Lambros

Ingredients

- 250 ml milk
- 125 ml water (or more milk)
- 2 large eggs
- 150 g wheat flour
- 1 tbsp sugar
- Pinch of salt
- 1 tbsp melted butter or neutral oil (plus a little for the pan)
- 300–400 g dulce de leche (ideally 'repostero' if available)
- Optional: vanilla, orange zest, or a splash of rum (adults only)

Steps

- 1 **Make the batter:** Whisk milk, water, eggs, sugar and salt. Whisk in flour until smooth. Stir in melted butter/oil. Rest 10 minutes.

- 2 **Cook crêpes:** Heat a nonstick pan over medium. Lightly oil. Pour ~60 ml batter and swirl thinly. Cook 45–60 sec; flip and cook 15–30 sec.
- 3 **Fill & roll:** Spread dulce de leche on each warm crêpe. Roll (or fold into quarters).
- 4 **Serve:** Warm briefly in the pan or 5–7 min in a 160°C oven if you want extra soft filling.

Tips

- Make ahead: batter keeps 24 h in the fridge; cooked crêpes keep 2 days (covered).
- Finishes: icing sugar, sliced banana, toasted nuts, or a drizzle of chocolate.
- If you want a ‘money shot’ next time, cut one roll diagonally to show the dulce de leche inside (optional!).

Notes

*If making dulce de leche from sweetened condensed milk, prefer the **oven water bath method** (in a covered dish) rather than boiling sealed cans on the stovetop, which can be dangerous.*