



# Blackboard Crinkle

By Tomorrow Tanksley

The GREAT  
**MINNESOTA**  
Recipe

SERVINGS: 6

PREPPING TIME: 5 MIN

COOKING TIME: 30 MIN

## INGREDIENTS

- 12 sheets Phyllo Dough
- 1 Stick Butter
- 2 Eggs
- 1 cup sugar
- 1 cup heavy cream
- 1 tsp vanilla extract

## DIRECTIONS

1. Preheat your oven to 350 degrees.
2. Butter each mold of a 6-piece tart pan.
3. Crinkle your phyllo dough like tissue paper and place two crinkled sheets within each mold.
4. Heat in oven for 10 minutes.
5. While heating, melt 1 stick of butter. When the phyllo dough is removed from the oven, equally pour the melted butter over each mold.
6. Cook in oven for 10 minutes.
7. While cooking, combine eggs, sugar, and heavy cream in a bowl. Whip.
8. Remove pan from oven and equally distribute the batter over each mold, using a ladle.
9. Cook in oven for 15-20 minutes.
10. Cool slightly and serve.