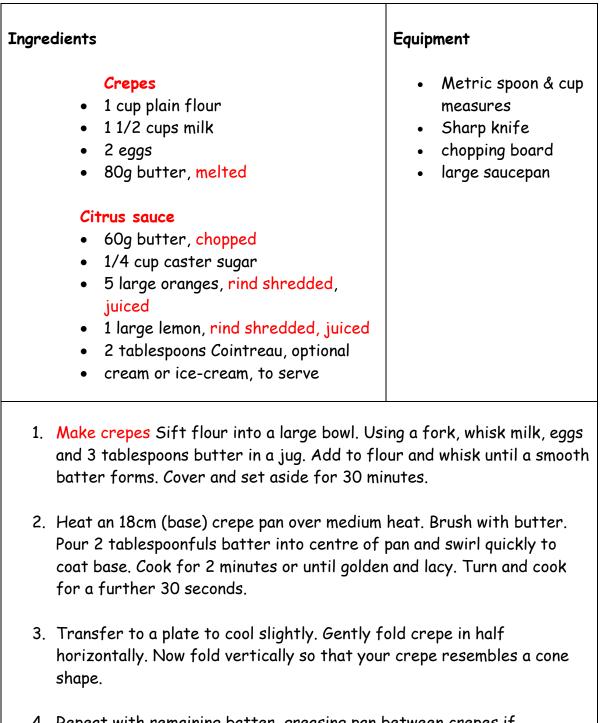
Crepes with citrus sauce



 Repeat with remaining batter, greasing pan between crepes if necessary. Continue to place quartered crepes on individual plates or on a baking paper-lined oven tray.

- 5. Make citrus sauce: Melt butter in a large, non-stick frying pan over medium-low heat. Add sugar, rinds, 1 1/4 cups orange juice, 1/4 cup lemon juice and liqueur, if using. Stir until sauce is hot and sugar dissolves.
- 6. Fold heated crepes into quarters. Place crepes on plates.
- 7. Pour over 1/3 cup hot sauce. Serve with cream or ice-cream.