

Crinkle Cake: The Flaky, Buttery Dessert You Can't Resist

, get ready to fall in love with this



OVEN
350°F

TIME
15 mins

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INGREDIENTS

For the Crinkle Cake:

- 1 package phyllo dough (about 16-20 sheets)
- $\frac{1}{2}$ cup unsalted butter, melted
- $\frac{1}{2}$ cup sugar
- 1 teaspoon cinnamon (optional, for extra flavor)

For the Custard:

- 1 cup whole milk
- $\frac{1}{2}$ cup heavy cream
- 3 large eggs
- 1 teaspoon vanilla extract

For the Syrup:

- ... cup water
- 1 teaspoon lemon juice
- 1 tablespoon honey or orange blossom water (optional)

How to Make Crinkle Cake:

1. Preheat & Prep the Phyllo Dough:

Preheat your oven to 350°F (175°C).

Lightly grease a 9x13-inch baking dish.

Roll up each sheet of phyllo dough loosely like an accordion and place it in the baking dish side by side.

2. Bake the Phyllo for Crispiness:

Brush the melted butter evenly over the phyllo layers.

Bake for 10-15 minutes until the phyllo is lightly

golden and crispy.

3. Prepare the Custard:

In a bowl, whisk together milk, heavy cream, eggs, sugar, and vanilla until smooth.

Pour the custard evenly over the baked phyllo, letting it soak into the layers.

4. Bake Until Golden:

Return to the oven and bake for 25-30 minutes, until the custard is set and the top is golden brown.

5. Make the Syrup:

In a small saucepan, heat sugar, water, and lemon juice over medium heat.

Simmer until the sugar dissolves and the syrup thickens slightly (about 5 minutes).

Remove from heat and stir in honey or orange blossom water (if using).

6. Drizzle & Serve:

Once the cake is out of the oven, drizzle the warm syrup over the top.

Let it soak in for a few minutes before serving.

Enjoy warm or at room temperature!

DIRECTIONS

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6. Prepare the Custard: In a bowl, whisk together milk, heavy cream, eggs, sugar, and vanilla until smooth.
7. Pour the custard evenly over the baked phyllo, letting it soak into the layers.
8. Bake Until Golden: Return to the oven and bake for 25-30 minutes, until the custard is set and the top is golden brown.
9. Make the Syrup: In a small saucepan, heat sugar, water, and lemon juice over medium heat.
10. Simmer until the sugar dissolves and the syrup thickens slightly (about 5 minutes).
11. Remove from heat and stir in honey or orange blossom water (if using).
12. Drizzle & Serve: Once the cake is out of the oven, drizzle the warm syrup over the top.
13. Let it soak in for a few minutes before serving.
14. Enjoy warm or at room temperature!
15. Pro Tips & Variations: ? Want extra crunch? Sprinkle chopped pistachios or almonds on top before serving.

16. ? Make it chocolatey - Add mini chocolate chips between the phyllo layers before baking.
17. ? Prefer a richer flavor? Use sweetened condensed milk instead of sugar in the custard.
18. ? Dairy-free option - Swap milk for almond or coconut milk and use plant-based butter.
19. ? Want a stronger citrus flavor? Add a bit of orange zest to the syrup for a bright, zesty finish.
20. What to Serve with Crinkle Cake: This dessert is delicious on its own, but pairs beautifully with:
21. A scoop of vanilla or pistachio ice cream - Adds a creamy contrast.
22. A cup of hot tea or coffee - Perfect for a cozy treat.
23. Fresh berries - Strawberries or raspberries complement the sweet flavors.
24. Whipped cream or : Greek yogurt - A lighter topping to balance the richness.
25. FAQs (From My Kitchen to Yours): Q: Can I make this cake ahead of time?A: Yes! Crinkle cake stays fresh for up to 2 days at room temperature. Just reheat slightly before serving for the best texture.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crinkle-cake-the-flaky-buttery-dessert-you-cant-resist/>