



Cheese Blintzes Recipe



Cheese blintzes are served hot, with sour cream or applesauce. They are a special favorite on *Shavuot* when it is customary to eat dairy products.

Batter:

- 4 eggs
- 1 cup milk
- 1 cup flour
- 1 Tbsp. sour cream
- 1/4 cup sugar
- 1 package vanilla sugar
- pinch of salt

Filling:

- 16 ounces cottage cheese
- 2 egg yolks
- 2 Tbsps. margarine or butter, melted
- 2 Tbsps. sugar
- 1 tsp. vanilla sugar
- 1/4 cup raisins (optional)

Batter: Combine eggs and milk. Add sour cream and blend well. Add flour gradually. Mix well until batter is smooth. Heat on a low flame a small amount of oil in an 8-inch frying pan until hot but not smoking. Ladle a small amount of batter (approx. 1 ounce) into pan, tipping pan in all directions until batter covers the entire bottom of the pan. Fry on one side until set and golden, approx. 1 minute. Slip pancake out of pan and repeat until all batter is used. Add oil to pan as necessary.

Filling: In another bowl mix all ingredients for filling.

Assemble: Fill each pancake on golden side with 3 Tbsps. of filling. Fold in sides to center and roll blintz until completely closed. Replace rolled blintzes in pan and fry for 2 minutes, turning once.