



Cheese Blintzes

These sweet cheese-filled crepes make a wonderful brunch or dessert.

Ingredients

- 10 [Sweet Crepes](#)
Sweet Cheese Filling
- 8 oz. small curd cottage cheese
- 3.5 or 4 oz. farmers cheese (also known as fromage blanc—look for Bellwether Farms brand – if you can't find farmers cheese, use cream cheese or Neufchatel)
- 2 TBSP sour cream
- 1 to 2 TBSP white sugar (to taste)
- ½ tsp vanilla extract
- pinch of salt

Directions

Starting at the top of the ingredients list for the Sweet Cheese Filling, put all into the blender; starting slow, blend and stir down as necessary. Repeat as necessary: low to high speed and stirring down. This will take a few minutes to get really smooth and thick. Refrigerate until ready to use.

ASSEMBLING BLINTZ

On a clean work surface, or piece of parchment (for easy clean-up), lay one crepe down, browned side up. Near the edge closest to you, lay down a rectangle shape of 2 to 3 TBSP of filling.



Fold the bottom edge closest to you up onto the filling. Then take one side of crepe and lay over filling, towards the middle to cover about half the filling. Do this with the other side. The filling will be covered. Then gently roll like a burrito, finishing with the crepe edge on the bottom. Repeat with all crepes.

Once complete, you are ready to cook, or refrigerate blintz until ready to use. They can be frozen for up to 1 month before being cooked, just thaw before cooking.

COOKING BLINTZ

Heat a large nonstick skillet with 2 TBSP butter and 1 TBSP oil to medium heat. Once butter is melted, place blintz, seam side down, in hot pan. Cook a few minutes until starting to brown, carefully flip. Once lightly browned on the second side, remove to paper towel to drain while cooking the rest. Serve warm with berry sauce or jam.

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