

Blintzes

We usually have these for breakfast on Christmas morning.

2 eggs
2 T salad oil
1C milk
 $\frac{3}{4}$ C sifted all-purpose flour
 $\frac{1}{2}$ t. salt
About $\frac{1}{4}$ C butter or margarine

Confectioner's sugar

Sour cream

1. In medium bowl beat eggs, salad oil, and milk until well-mixed (use a blender if desired). Add flour and salt; beat until smooth.
2. Refrigerate, covered, 30 minutes. It should be the consistency of heavy cream.
3. Make the cheese filling.

1 (3 oz.) pkg cream cheese
2 C dry cottage cheese or ricotta cheese (I use ricotta)
1 egg yolk (I usually use the whole egg)
2 T sugar
 $\frac{1}{2}$ t vanilla

In a medium bowl, combine cheese, egg, sugar and vanilla. Beat with electric mixer until smooth. Refrigerate until ready to use. Makes about 2 $\frac{1}{2}$ cups.

4. For each blintz, melt $\frac{1}{2}$ t. butter in a 10 inch skillet. Pour in 3 T batter, rotating the pan quickly to spread batter evenly. Cook over medium heat until lightly browned on the underside.; then remove from pan. Stack blintzes, browned sides up, as you take them from the skillet.
5. Place about 3 T filling on the browned surface. Fold 2 opposite sides over filling, then overlap ends, covering filling completely.
6. Melt the rest of the butter in a large skillet. Add 3 or 4 blintzes, seam side down, and sauté until golden brown on the underside; turn and sauté the other side. Keep blintzes warm while cooking the rest.
7. Sprinkle top with confectioner's sugar. Serve hot with sour cream.

I have 2 smaller crepe pans which I use—and I use salad oil to wipe the pans with, then pour the batter in. I use butter for the final cooking of the blintzes.