

# Cheese Blintzes

The crepes for this recipe are made in a non-stick skillet rather than the really thin crepes made with an electric crepe pan. Brown one side and stack them all the same way (brown-side down) so they won't stick together. The Blintze can be frozen and kept for up to a month. The recipe comes from Cook's Country. Serve with a raspberry sauce (see recipe). To make ahead, freeze the completed blintzes on a baking sheet before they are fried and then transfer them to a heavy freezer bag for storage.



## Ingredients

- 11 oz. whole milk ricotta cheese
- 1/2 cup confectioner's sugar
- 1 oz. cream cheese
- 2 cups flour
- 2 tsp. sugar
- 1/2 tsp. salt
- 3 cups milk
- 4 eggs
- 4 Tbsp. butter (divided)

## Equipment

- 10" non-stick fry pan
- Spatula
- Cooling rack

☑	Description	Time (min)
	Soften the 1 oz. of cream cheese by allowing it to warm to room temperature or by microwaving it briefly	10
	Whisk together 11 oz. ricotta cheese, 1/2 cup confectioner's sugar, and 1 oz. cream cheese until no lumps remain. Refrigerate.	2

☑	Description	Time (min)
	Melt 4 Tbsp. butter in a small bowl in the microwave	1
	Whisk together 2 cups flour, 2 tsp. sugar, and 1/2 tsp. salt	2
	In a separate bowl, whisk together 3 cups milk and 4 eggs	2
	Add half the egg mixture to the flour mixture and whisk until smooth	2
	Add 3 Tbsp. (reserve 1 Tbsp.) melted butter to the flour and whisk	1
	Add remaining egg mixture and whisk until smooth	1
	Heat a pan. Brush with some of the remaining melted butter and then wipe with paper towel	1
	Pour 1/3 cup batter into the hot pan. Shake and tilt the pan to spread the batter evenly across the bottom of the pan	1
	Cook until brown on one side	2
	Transfer to cooling rack, even brown side down until the next crepe is ready.	1
	Wipe the pan with a paper towel and brush with fresh butter. Repeat the process (2 min. per crepe). Make a stack on the cooling rack.	24
	Working with one crepe at a time, with the brown side down, spoon 2 Tbsp. filling onto crepe about 2" from the edge and spread it into a 4" line	1
	Fold bottom edge over the filling and then fold in the sides to make a straight side.	1
	Role the blintze to wrap the remaining crepe. The finished blintze will be a rectangle 2" x 4"	1
	Repeat with the remaining crepes and filling	20
	Melt 2 Tbsp. butter in skillet over medium heat.	2
	Add six blintzes to the pan and fry until golden brown. Flip and brown the	10
	Total	85