

Cheese Blintzes

Ingredients

For the filling

- 1 cup ricotta cheese
- 1 cup cream cheese
- 1/4 cup sugar
- 1 egg yolk
- 2 tsp lemon juice (optional)
- 1 tsp vanilla
- pinch of salt

For the blintzes

- 1 cup flour
- 1/3 cup sugar
- 1 cup milk
- 4 eggs
- 1 tsp vanilla extract
- pinch of salt.

For the finished dish

- butter for cooking
- oil for frying
- fresh fruit topping

Directions

Prepare the filling by draining the ricotta cheese and then mixing it with the rest of the filling ingredients. Set aside.

Prepare the blintzes by mixing all the blintzes ingredients together in a blender.

Heat a pat of butter in a small frying pan over medium-high heat. Once the butter is melted add enough batter to cover the bottom, about 1/2 to 2/3rds of a ladle. Once the edges start to brown, turn it and cook for another minute. Repeat with the remaining batter, adding a small pat of butter after cooking each blintz.

Place filling in the center of each blintz and fold as a burrito (sides and then edges towards center). Repeat with all the blintzes.

Heat a thin layer of oil over high heat in the same pan you used to cook the blintzes. Working in batches, add the prepared blintzes and brown on both sides. Serve with fruit topping.