

# Blintz Recipe



A dairy meal is traditionally served on the Festival of Pentecost.  
Pictured above are blintzes, which are thin pancakes that encase a rich cheese filling.

## Crepes:

3 eggs  
1 ¼ cup milk  
1 cup all-purpose flour  
1 tablespoon cornstarch  
½ teaspoon salt  
½ cup butter for cooking

## Filling:

15 ounces ricotta cheese  
6 ounces cream cheese, softened  
2 tablespoons sugar  
¼ teaspoon almond extract  
fresh fruit or cherry pie filling  
raspberry jam, powdered sugar, and/or sour cream (optional)

**Yield:** 32 servings (16 blintzes cut in half)

## Blintz Preparation:

1. Combine eggs, milk, flour, cornstarch, and salt in a food processor or blender. Process just until smooth. Pour into 1-quart glass measuring cup and set aside.
2. Coat bottom of a 7- or 8-inch nonstick skillet with butter. Heat over medium heat until butter sizzles.
3. Remove skillet from heat. For each blintz, pour 3 tablespoons of batter into the bottom of hot skillet, swirling to cover the bottom. Return to heat and cook 1 to 2 minutes or until bottom of blintz is browned. Invert skillet over large plate, flipping blintz onto the plate. Rub butter over browned surface.
4. Continue making blintzes, stacking and buttering cooked blintzes on the plate.

## Filling Preparation:

1. Beat ricotta cheese, cream cheese, sugar, and almond extract with electric mixer at medium speed just until blended.
2. To fill blintzes, place 2 tablespoons of filling in the center on the unbrowned side of each blintz. Fold in sides about 1 inch, then fold in opposite edges to enclose filling and form a rectangular shape.
3. Melt 2 tablespoons butter in large skillet over medium heat. Add blintzes in batches and cook 2 minutes per side, until heated through. Cut each blintz in half to get the larger number of servings.
4. Serve warm topped with powdered sugar and fruit; fruit and glaze and/or sour cream. (Those pictured above have warm a raspberry glaze with fresh raspberries, cut dates, and cut dried apricots.)