



Ethel's Blintzes

Filling:

- 2 lb container of Ricotta cheese
- 4 egg yolks
- ½ lb cream cheese
- Sugar, cinnamon to taste
- Pinch of salt

Crepes:

In a blender combine:---repeat 5 times

- 1 egg white
- 1 whole egg
- 1 c milk, adding gradually
- Pinch salt
- ¾ c flour

Blend until mixed – **1 batch at a time**. Pour into large bowl. Let sit 1 hour. Skip foam off top, discard.

Lightly brush butter on crepe pan. Ladle batter into pan turning pan to evenly coat with batter and form crepe with even thickness. Should be thinner than a pancake. Lightly brown on one side only. Flip out onto non-fuzzy cloth to cool. Once cooled, stack crepes with a layer of wax paper between crepes. You will have an assembly line going.

Place crepe, brown side up and spoon enough filling to allow you to fold up crepe like shown below. Lightly brown in butter until thoroughly heated all the way through. You can store in refrigerator for several days. I suggest placing wax paper between layers, if you are stacking them. May also be frozen.

