Cheese Blintzes

Amount Makes 14-15

Ingredients

- 4 eggs
- 1 1/2 cup milk
- 1/3 cup flour
- 1/3 cup cornstarch
- dash of salt
- 3 tbsp melted butter or margarine
- 1 pint cottage cheese
- 1 egg

Steps

1. Beat 4 eggs. Add milk and mix.
2. Sift together flour, cornstarch, and salt.
3. Mix until smooth and stir in butter.
4. Cover and refrigerate for 1-2 hours.
5. Use 8" pan to make crepes. No need to brown both sides. Use about 1/4 cup batter per crepe.
6. Stack crepes between paper towels.
7. Prepare filling by mixing cottage cheese with 1 egg.
8. Put a good tablespoon of filling in each crepe, and roll up with sides folded in.
9. Brown each crepe in butter and serve with sour cream and blackberry jam or blueberries.

Notes

Mixing cream cheese in with the filling is tasty.