

Grandma Ida's Blintzes

Here is my Mom's blintzes recipe that Barbara has been making for many years every Shavuot.

- *Barbara and Murray Akresh*

3 extra-large eggs or 4 large

Salt

1.75 cups water

1.5 cups flour

1.25 lb farmer cheese (substitute ricotta cheese if can't get farmer)

0.5 lb pot cheese (substitute cottage cheese if can't find pot cheese)

2-4 tbs sugar

2 tbs butter (melted) or oil

Batter for crepes -- Beat eggs with salt. Add flour and melted butter and beat well. Add 1-2 tbs sugar if want the crepes to be a little sweet. Add water a little at a time and mix well. Mix each time batter is poured to make crepes.

Make crepes – Use small frying pan and make hot. Spray each time with cooking oil spray. Pour batter into frying pan so it makes a thin layer, wait a few seconds until the batter sets and then pour back excess batter into mixing bowl. Fry until light brown; fry one side only. Lay crepes on wax paper or cloth towel (not paper towel) to cool.

Cheese filling – Mix together farmer and pot cheese with 2 tbs sugar. Put cheese inside crepe and fold to make blintze. Can freeze blintzes if want to make ahead of time.

Fry blintzes -- Fry in oil or butter until golden brown on both sides. Serve with sour cream, yogurt, jelly, etc.