

Oh So Easy Baked Blintze Souffle

Ingredients:

6 tablespoons butter
1 dozen frozen cheese blintzes (or fruit blintzes, your choice)
½ cup sugar
1 ½ cups (low fat) sour cream
1 tablespoon vanilla essence
4 eggs
Cinnamon

Directions:

Set oven to 350F
Place the butter in a pyrex dish and melt in the oven.

In a medium bowl, mix together the sugar, sour cream, vanilla.
Beat the eggs in a small bowl and then add to sour cream mixture.

Remove pyrex dish from the oven and place frozen blintzes on top.
Pour sour cream mixture over the blintzes.

Sprinkle with cinnamon.
Bake for 30-45 minutes, or until set.