

Simple Lactose-free Bletlach (Blintz leaves)

adapted from the recipe in *From Manna to Mousse*

Sift together:

1/2 cup flour

pinch of salt

Add:

2 eggs, well beaten

2/3 cup soymilk

Mix batter until smooth. Heat skillet coated with oil. Use 3 Tbsp batter per blintz. Tilt to spread evenly around the pan.

When each blintz shell is cooked, flop it onto a plate, dollop on your column of filling at one end, and roll up. As long as your filling does not require cooking, there is no need to re-fry these.

Ideas for filling: You can use soy yogurt or other non-dairy yogurt. To create Greek-style or even cream cheese consistency for the filling: Put a strainer or colander in a bowl. Put a coffee filter in there. Dump in the yogurt and let it drip in the refrigerator for some hours.

Submitted by Rachel Bashevkin