

# blintzless soufflé

dairy

*darryl kuperstock adapted from a USY iron chef recipe*

*for batter:*

*½ cup (1 stick) butter/margarine*

*½ cup sugar*

*6 eggs*

*1½ cups sour cream*

*½ cup orange juice*

*1 cup all-purpose flour*

*1 teaspoon baking powder*

*for filling:*

*8 oz. cream cheese*

*2 cups small curd cottage cheese*

*1 egg*

*1 tablespoon sugar*

*1 teaspoon vanilla*

Blend together all of the ingredients for the batter in a blender or processor.

In a large bowl, combine all ingredients for the filling, and mix until well blended.

Pour ½ of the batter into a greased 9x13 pan. Spread all of the filling over the first layer of batter, then pour the remainder of the batter over the entire top of the filling.

Bake at 350° for 50-60 minutes, until puffy and golden brown.

Delicious served with sliced strawberries or other fruit.

Serves 8-10.