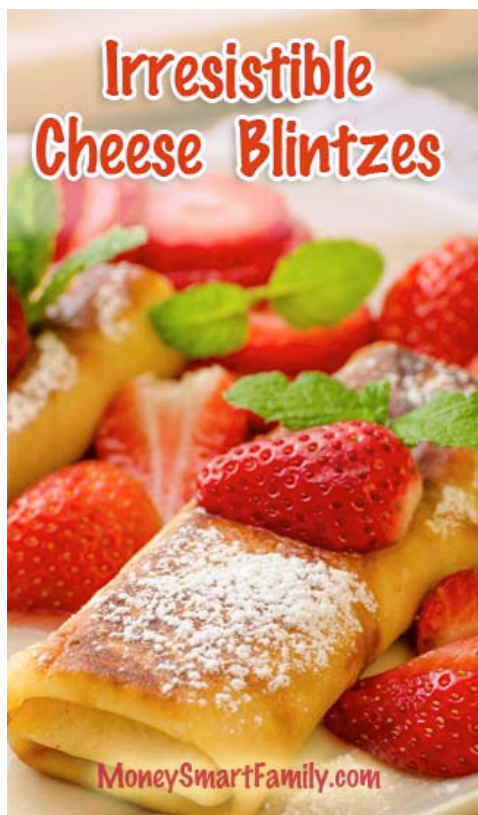


Cheese Blintzes / Crepes for Special Occasions

<https://moneysmartfamily.com/money-saving-tips/vegetarian-main-dish-recipes-family-favorites/#crepe>



This family tradition started about 15 years ago when Steve had this wild idea to make cheese blintzes for a special Christmas family breakfast. He pulled out our Good Housekeeping Illustrated Cookbook, modified the recipe for our large crew, added a twist of his own creation and whipped up a batch of crepes and filling . . . the rest is history.

On that Christmas Eve, he created a tradition that has endured and is always anticipated. And even now that our kids are grown, they still come back home looking forward to our Christmas morning tradition of cheese blintzes topped with fresh fruit.

It takes about 2 hours to make the crepes and the filling. Steve usually does this on Christmas Eve day and puts the crepes and filling in the refrigerator until Christmas morning. Here's the recipe that we created, it yields about 40 finished crepes/blintzes. If you want to make a smaller batch, just decrease all ingredients proportionately (at the bottom of this recipe we have included a 1/3 recipe quantity to make about 12 to 15 crepes).

Dessert Crepes: makes about 40 crepes

Ingredients:

6 Tbs Butter – melted (and cooled to room temperature)
4 ½ Cups Milk (at room temperature)
2 Cups All-Purpose Flour
1 ½ tsp Salt
9 Eggs (at room temperature)

Directions:

Allow the milk and butter to come to room temperature. If you put melted butter into cold milk it will coagulate into clumps and this will make your crepes have holes in them.

Mix all ingredients together with the milk and butter and beat until smooth.

Refrigerate for a couple of hours to allow the mixture to thicken.

We use a 9-inch non-stick skillet and spray it with a non-stick spray (just to be extra sure that the crepes can be flipped without tearing).

Ladle ¼ to 1/3 cup of batter into a hot skillet. Tip / turn the pan to get the batter to cover the bottom with a thin coating. Cover with a lid and cook for about 2 minutes.

Jiggle the skillet to loosen the crepe and flip the crepe to cook the second side. If you don't feel confident in your flipping ability, you can use 2 skillets putting the batter in a smaller skillet, cooking one side, then invert the pan to flip the crepe into the larger skillet to cook the second side.

Cook the second side for an additional minute or until the crepe is starting to lightly brown on the edges.

Stack the cooked crepes on a plate, separating every 4 crepes with waxed or parchment paper.

Wrap the finished stack of crepes with foil or plastic wrap and refrigerate until ready to serve.

Ingredients for Cheese Filling:

- 32 oz Creamed Cottage Cheese or Ricotta (which is what we use)
- 12 oz Cream Cheese (softened)
- 1 Cup Sugar
- 2 tsp Vanilla extract
- 2 tsp Almond extract

Directions:

Mix all ingredients together until smooth. Refrigerate until chilled.

Preheat oven to 350° F.

Spread a generous tablespoon of the cheese mixture over the bottom 2/3 of the round crepe.

Fold up bottom edge to about the middle of the crepe, then fold in each edge leaving the top portion open. This will allow some of the cheese mixture to expand outward when cooking.

Place on a cookie sheet and cook at 350° F for about 10 minutes, until warmed completely.

Fruit Toppings

- Serve with fresh fruit, maple syrup or pie filling as a topping.
- We normally boil a couple of cups of blueberries with 1 cup of water and a tablespoon of sugar to make a very thin syrup.
- We also serve warmed up pie filling as a topping—cherry and raspberry are our favorites.

Leftovers:

If we don't eat everything, we store the leftover blintzes in a plastic container and the toppings in separate containers. They taste just as good the second time around, so make a huge batch and enjoy it several times.

Ingredients to make a smaller batch of 12 -15 finished blintzes

Ingredients for 12-15 Crepes:

- 2 Tbs Butter – melted
- 1 ½ Cups Milk
- 2/3 Cup All-Purpose Flour
- ½ tsp Salt
- 3 Eggs

Ingredients for Cheese mixture for 12 – 15 crepes

- 10 oz Creamed Cottage Cheese or Ricotta (which is what we use)
- 3 oz Cream Cheese (softened)
- 1/3 Cup Sugar
- 1 tsp Vanilla extract
- 1 tsp Almond extract