

## Blintzes

### For the Crêpes

$\frac{3}{4}$  cup milk  
 $\frac{3}{4}$  cup cold water  
3 eggs  
1 tablespoon sugar  
 $1\frac{1}{2}$  cups flour  
5 tablespoons melted butter  
2-3 tablespoons vegetable oil

### For the Filling

12 ounces farmer cheese  
8 ounces cottage cheese  
4 ounces cream cheese  
2 tablespoons sour cream  
1 tablespoon vanilla  
3 tablespoons sugar  
Pinch of salt  
1 large egg  
4 tablespoons butter

### For the Crêpe Batter

Place all the above ingredients in a blender or processor in the order given. Pulse a few times to blend. Then run the machine at top speed for a minute or two. Scrape the sides of the container with a rubber spatula, and process another few seconds.

Transfer the batter to a bowl, cover it tightly with plastic wrap, and chill for at least 3 hours or preferably overnight.

### To Cook the Crêpes

Cut out 12 squares of wax paper. Use a 5-8-inch crêpe pan, omelette pan, or skillet. Brush it with a little vegetable oil.

Whisk the crêpe batter. Heat the pan until it just begins to smoke. Using either a full  $\frac{1}{4}$  cup or  $\frac{1}{3}$  cup measure (depending on the size of your pan), pour the batter into the pan and swirl it about to make a nice even circle. Cook for about a minute or so until the underside is lightly browned. For blintzes, you cook only one side of the crêpe. With a spatula or your fingers, remove the crêpe to a plate, and cover with one square of wax paper. Continue the process until you've used all the batter. You will need to brush the skillet with a little more oil after every second crêpe.

When the crêpes are cooled you can cover them with foil or plastic wrap, and refrigerate them until they are ready to use.

### For the Filling

Bring the cream cheese to room temperature. Place all the ingredients, except the egg, in a bowl of a food processor, electric mixer or beat with a whisk. Beat until the filling has become rather smooth (there will still be a few lumps). Taste for sweetness. Beat in the egg. Chill the filling for several hours in a covered bowl.

**To Assemble and Cook the Blintzes**

Bring the crêpes to room temperature. Carefully peel off the wax paper from the top crêpe. Lay out the crêpe with either side up. Spoon a couple tablespoons of filling into the center of the crêpe. Carefully fold over the two sides, then fold over the top and bottom, which will not hold in place very well.

Melt the butter in a large skillet over medium heat. When the butter is melted, grasp the filled and folded blintzes (holding the folds in place with your fingers) and place them fold-side-down in the skillet. Cook until the blintz is lightly browned (3-4 minutes), then flip it with a spatula, and brown the other side for a couple minutes.

The finished blintz should be lightly browned with the filling cooked—especially since it contains raw egg. Don't try to cook more than 3 or 4 at a time.

**To Serve**

Place the blintzes on plates with the fold side on the bottom. Accompany them with both apple sauce and sour cream.