

# Cheese Blintzes

Makes at least 2 dozen Jewish Cheese Blintzes

**Prep Time:** 30 minutes

**Cook Time:** 10 minutes

**Total Time:** 40 minutes

## Ingredients:

- **Blintzes:**
  - 4 large beaten eggs
  - 1/2 cup water
  - 1/2 cup milk
  - 1/2 teaspoon salt
  - 1 cup all-purpose flour
- **Filling:**
  - 1 pound [dry curd or farmers cheese](#) or ricotta
  - 1 tablespoon melted butter
  - 1 large egg yolk
  - 2 teaspoons vanilla
  - 1/4 cup sugar or more to taste

## Preparation:

1. **To make the blintzes**, beat together all the blintz ingredients and let the batter rest for at least a half hour. Heat a small skillet (about 7 inches) and add a pat of butter. Pour about 1/4 cup batter into the pan and swirl it around, pouring off excess. Don't let it brown. Flip and cook the other side for a few seconds. Then turn blintz out onto a towel. Repeat with with remaining batter and pats of butter.
2. **To make the filling**, mix together all the filling ingredients in a large bowl.
3. **To assemble**, place 1 blintz on a work surface and place 1 tablespoon on top. Fold envelope style and roll up. Continue with remaining blintzes and filling.
4. Fry filled blintzes in butter until golden brown. Serve with sour cream and / or fruit toppings.