

Cheese Blintzes

Adapted from "Spice and Spirit" and Helen Nash

Batter

4 eggs
½ cup milk
½ cup water
1 cup flour
¼ cup sugar
½ teaspoon vanilla
¼ teaspoon salt
1 tablespoon vegetable oil

Cheese Filling

½ pound farmer cheese
4 ounces cream cheese
2 Tablespoons sugar
Zest of 1 lemon
About 1 Tablespoon fresh lemon juice
1 egg yolk

Make the batter: In a large bowl, combine eggs, milk and water, and blend well. Gradually add flour, then sugar, vanilla, salt and oil. Beat well until completely smooth.

Make the filling: Combine all ingredients in a bowl and beat well. You may add ½ cup of fruit, such as blueberries and cut up strawberries or blackberries.

Using a 7-inch skillet, apply a thin coat of oil. Pour in about ⅓ cup of batter into the skillet. Tilt pan to swirl the batter so it covers the bottom of the skillet. Fry on one side until small air bubbles form and top is set. Bottom should be golden brown. When done, gently loosen edges of blintz and slip out of skillet onto plate. Repeat until all the batter is used. Grease the skillet as needed. Yield is approximately 12 blintzes.

To fill, turn each blintz so that golden side is up. Place 3 tablespoons of filling on one edge in a 2½-inch long by 1-inch wide mound. Roll once to cover filling. Fold the sides into the center and continue rolling until completely closed. Heat 2 tablespoons of oil in the skillet and place each blintz seam side in the skillet and fry 2 minutes on each side, turning once.