

CHEESE BLINTZES

Crepe Batter:

6 eggs

2 c. Milk

3 Tbs. Butter

1½ c. flour



- 1. Combine eggs, milk, and melted butter. Add flour slowly and beat until smooth.**
- 2. Spray vegetable oil in skillet and heat over low heat. Pour batter in 6 inch circles on skillet and bake on one side until golden brown and top side is firm. Place on platter and let cool. Batter should make 24 crepes.**

(suggestion: make ahead and freeze)

Cheese Filling:

**16 oz. cream cheese
(room temperature)**

2 eggs

4 Tbs. sugar

2 Tbs. butter

½ tsp. cinnamon

Fresh berries

- 1. Beat cream cheese, eggs, sugar, butter and cinnamon until smooth.**
- 2. Place 2 tablespoons of filling inside each crepe and fold over the two opposite sides to overlap. Secure with toothpick. Place in greased casserole dish.**
- 3. Bake in 350° oven for ½ hour until golden brown on top.**
- 4. Serve with fresh berries.**