

Cottage Cheese Blintzes

Makes 12 blintzes

Filling:

2 cups small curd cottage cheese

1 egg yolk

½ teaspoon salt

3 tablespoons sugar

1 teaspoon lemon juice

½ teaspoon grated lemon rind

Blintzes:

3 eggs beaten until lemon yellow

1 cup milk

½ teaspoon salt

2 tablespoons melted butter

1 cup sifted flour

2 tablespoons cooking oil

Whip filling ingredients until light & fluffy and set aside. Add milk, salt & butter to beaten eggs. Beat again while adding flour slowly. Grease griddle with brush & heat very hot. Use 2 tablespoons batter for each blintz. When bottom is browned, turn over & brown rather lightly. Place on clean towel.

Place a tablespoon filling on light side; roll as jellyroll & top with jam & powdered sugar.