



KEFIR CHEESE BLINTZES

24 blintzes

Crepes:

6 eggs

1½ C. Kefir

2 Tbsp. melted butter

1½ C. whole wheat flour

1. Whisk eggs until frothy. Add kefir and butter beating continuously until smooth. Beat in flour until lump-free.

2. Into a small pan sprayed with non-stick cooking spray, ladle a small amount of batter. Tilt the pan in a circular motion so batter is evenly distributed. Bake on medium high heat and flip over when you see the edge turning golden brown. Place on cookie sheets and refrigerate to cool.

Cheese Filling:

1 C. kefir cream cheese

4 Tbs. raw sugar

½ tsp. vanilla

Fresh berries

Mix kefir cream cheese, sugar and vanilla until smooth and creamy. Spread a spoonful of cream cheese onto middle each crepe and form into a roll. Fasten with toothpicks. Refrigerate until serving time.

