

Heavenly Mini Blinnies

Recipe By *Brynie Greisman*



Cooking and Prep:  45
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Serves:  20

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by
Mishpacha Magazine

These are everything you want in a dessert — and you can't stop at just one! The first time I tested this recipe, I knew I would be in trouble, so I quickly put a piece of turkey roll in my mouth! They are small, easy to make, freeze well, and taste out of this world. You'll make them for many occasions, including kiddushim and family parties. Thanks to my cousin Pammy for this awesome recipe. (Original recipe printed in "Babi Braun & Family, Recipes from Home")

Ingredients (6)

Main ingredients

- 10 slices white or whole wheat bread
- 1/2 pound (450 grams) cream cheese
- 1/2 tablespoon vanilla sugar
- 1 egg yolk

- scant 3/4 stick (75 grams) butter, melted
 - 1/4 cup sugar + 1/2 teaspoon cinnamon, combined
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Start Cooking

For the Mini Blinnies

1. Cut all crust off the bread. Roll each piece of bread with a rolling pin until flat.
2. Mix cream cheese, sugar, vanilla, and egg yolk in a small bowl. Spread a spoonful over each slice of bread.
3. Carefully roll up like a jelly roll, and dip first into butter and then into cinnamon/sugar mixture.
4. Cut carefully in half, so you have two mini blinnies.
5. Place on greased cookie sheet, seam side down. Bake uncovered at 350°F (180°C) for 20 minutes.
6. Serve hot with sour cream and fresh fruit or applesauce, if desired.

Note:

Strawberries in photo are for decorative purposes only. Ask your rav how to inspect strawberries before eating.

Tip:

You can sub quark cheese for the cream cheese. However, be sure to drain first in a strainer lined with a few sheets of paper towels.