

Pineapple Blintz Souffle

Recipe By Eileen Goltz



Cooking and Prep:  55
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: OU Kosher

Ingredients (10)

Main ingredients

- 1 stick butter
- 1 dozen frozen blintzes, 6 cheese and 6 fruit, or all cheese
- 1 and 1/2 cups sour cream
- 1/4 cup **Gefen Crushed Pineapple**, well drained
- pinch of salt
- 1 teaspoon **Gefen Vanilla**

- 1/4 cup orange juice
 - 4 eggs
 - 1/2 cup sugar
 - ground cinnamon
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Start Cooking

Prepare the Souffle

1. Defrost blintzes. Preheat oven to 350°F. Place stick of butter in a 9- x 13- x 2-inch pan. Place pan in oven while it is preheating, and remove as soon as butter is melted. Swish butter in pan, so it covers bottom and sides.
2. Lay out blintzes in pan, alternating cheese and fruit (so that in any direction, a cheese blintz will be adjacent to a fruit blintz. This will insure that guests will be served a combination of the flavors).
3. In a large bowl, mix together sour cream, pineapple, salt, vanilla, and orange juice.
4. In another bowl, beat eggs. Add sugar to eggs, and continue to beat until they are well combined.
5. Mix egg mixture into sour cream mixture, and beat until they are mixed well.
6. Pour mixture over blintzes in pan, making sure all blintzes are covered. Sprinkle cinnamon over all.
7. Bake for approximately 45 minutes, until souffle is puffy and lightly browned. Serve warm.

Note:

This souffle freezes well.