No Bake Blintz Cake

Recipe By Estee Kafra

Cooking and Prep: 1 h

Serves: 6

Contains: G

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (16)

Blintzes

- [ ] **7 eggs**
- [ ] **7 tablespoons** sugar
- [ ] **1/2 cup** orange juice
- [ ] **1/2 cup** seltzer
- [ ] **1/2 cup** milk
- [ ] **3/4 cup** (scant) flour

☐ **1 tablespoon** oil

☐ **2 teaspoons** Gefen Vanilla Extract

Filling

☐ **2 cups** ricotta cheese

☐ **1 and 1/2 cups** sour cream

☐ **2 and 1/2 cups** whipped cream cheese

☐ **1 tablespoon** Gefen Vanilla Sugar

☐ **1 and 1/4 cups** confectioners' sugar

Blueberry sauce

☐ **2 cups** frozen blueberries

☐ **3 tablespoons** sugar

☐ **1 tablespoon** Gefen Cornstarch, dissolved in **1/4 cup** cold water

Start Cooking

Prepare the Crepes

1. Place the eggs in a large mixing bowl and break the yolks with a whisk. Add the remaining ingredients and whisk vigorously until there are no lumps, and the batter is smooth.

2. Preheat a nine-inch non-stick crepe pan. Grease the pan lightly (use a paper towel to brush the oil to a thin layer, and you can use the oiled paper towel to brush the pan between crepes if necessary). Pour one third of a cup of batter into the center of the pan, and use a swirling motion to spread it evenly.

3. Let it rest until the edges begin to brown and bubbles appear on the surface. Loosen from the side of the pan and flip over. Press down on the crepe with a spatula to avoid burning. When done, flip onto a prepared plate. Repeat with the rest of the batter.

Prepare the Filling

1.

Place all ingredients in a large mixing bowl and mix until combined.

Prepare the Blueberry Sauce

1. Bring blueberries, sugar and water to a boil in a small saucepan. Add the dissolved corn starch and bring to a boil again. Remove from heat, stir and let cool to room temperature.

To Assemble

1. Place one crepe on your serving dish, spread a layer of filling over the crepe, going all the way to edge, repeat with 10 more layers, ending with a crepe.
2. Pour blueberry sauce over top of the cake immediately before serving.