

Blintz Souffle

Recipe By Norene Gilletz



Cooking and Prep:  1
h 20 m

Serves:  6

Contains:    

Preference: Dairy

I usually make this soufflé with orange juice but mango juice adds a terrific twist.

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

Ingredients (6)

Main ingredients

- 12 **homemade cheese blintzes** or frozen store-bought blintzes (cheese, blueberry or cherry)
- 1 and 1/2 cups sour cream or yogurt (light or regular)
- 1 teaspoon **Gefen Pure Vanilla Extract**
- 1/2 cup sugar or granular Splenda
- 4 eggs (or 1 cup egg substitute)

1/2 cup mango or orange juice

Start Cooking

Prepare the Souffle

1. Place blintzes in a single layer in a sprayed nine- by 13-inch glass baking dish.
2. In a food processor fitted with the steel blade, process sour cream or yogurt with vanilla extract and sugar for a few seconds. Add eggs and juice through feed tube while machine is running. Process until smooth.
3. Immediately remove bowl from base of machine to prevent leakage. Pour topping over blintzes.
4. Bake in a preheated 350 degrees Fahrenheit oven for one hour, until puffed and golden.

Note:

Topping can be prepared in advance and refrigerated.