Crazy Blintz Souffle

Recipe By Norene Gilletz

Cooking and Prep: 2 h | **Serves:** 12 | **Contains:** G

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Cuisines: Ashkenazi

Learn how to bake this mouthwatering souffle that has all the flavor of a homemade cheese blintz, but none of the frying.

Ingredients (15)

Batter

- [ ] **1 cup** flour
- [ ] **1 tablespoon** Haddar Baking Powder
- [ ] dash salt
- [ ] **1/2 cup** margarine or butter, melted and cooled
- [ ] **1/2 cup** sugar

- [ ] **2 eggs** (or **1/2 cup** Haddar Egg Whites)
- [ ] **1/2 cup** milk (skim or 1%)
- [ ] **1 teaspoon** Gefen Pure Vanilla Extract

Filling

- [ ] **3 cups (1 and 1/2 pounds)** ricotta cheese (low-fat is fine)
- [ ] **2 cups (1 pound)** light cream cheese
- [ ] **2 eggs** (or **1/2 cup** Haddar Egg Whites)
- [ ] **1/4 cup** sugar
- [ ] juice of **1** large lemon **(3 and 1/2 tablespoons)** and **1 teaspoon** of zest
- [ ] **1 teaspoon** orange zest
- [ ] dash salt

Start Cooking

Batter

1. Spray a 9 x 13-inch glass baking dish with nonstick spray. (You can also use two 9-inch pie plates.) Use a food processor fitted with the steel blade to process all ingredients.

2. Combine all ingredients and blend until smooth, about 30 seconds, scraping down sides of bowl once or twice.

3. Transfer batter to a 4 cup measuring cup or bowl. (Don't bother washing processor bowl. Just scrape it out well with a spatula.)

Filling

1. Process ricotta cheese and cream cheese until smooth, about 30 seconds. Add remaining filling ingredients and process 30 seconds longer.

Note:

Cottage cheese can be used instead of ricotta cheese. I've also made this using 4 cups ricotta cheese and 1 cup cottage cheese, with excellent results.

Assembly

1. Pour half the batter into prepared dish. Spoon filling overtop, gently spreading without mixing it into the batter. Pour remaining batter over filling.

2. Bake in preheated 300-degrees-Fahrenheit oven about an hour and a half, until set and nicely browned. (If baked in two pie plates, baking time is about one and a quarter hours.)

Note:

Reheats and/or freezes well.