Cheese Blintzes Recipe

For the Pancakes:

1 ¼ milk

2 eggs

½ cup plain flour.

Blend all until smooth and sieve.

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For the Filling:

2 packs cream cheese

1/4 cup sugar

1 egg yolk

2 tsp fresh lemon juice

1 tsp vanilla

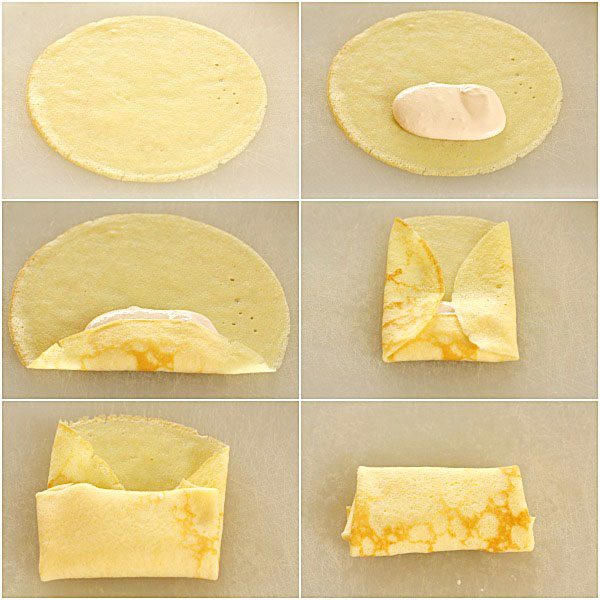
Place all ingredients in a bowl

Using a wooden spoon, mix thoroughly together

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Place a spoonful of mix in the middle of a pancake and fold over –

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Fry on a high heat for 2-3 minutes

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[](https://www.google.com/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&cad=rja&uact=8&ved=0ahUKEwjiqbXixebXAhUHwBQKHaw9D7oQjRwIBw&url=https://food52.com/recipes/21907-joan-nathan-s-chosen-cheese-blintzes&psig=AOvVaw3C5lXtZWrxWE_A_TaSuqte&ust=1512139752273245)Serve and enjoy