

Alaskan-style Blintz Loaf

If you do not want the chore of cooking each pancake separately, try this quick blintz loaf that I found in the *Diamond Jubilee Recipe Collection* of the Bikur Cholim Mahzikay Hadath Sisterhood in Seattle, Washington. Your guests will love it.

BATTER

1/4 cup melted unsalted butter

1/4 cup sugar

2 eggs

3/4 cup milk

1 1/4 cups flour

1 teaspoon baking powder

1/2 teaspoon salt

FILLING

1 pound small-curd cottage cheese

1 large egg

1 teaspoon sugar

Pinch of salt

2 tablespoons melted butter

1. To make the batter, mix the butter, sugar, eggs, milk, flour, baking powder, and salt in a blender or mixer, processing until smooth.

2. Pour half the batter mixture in a greased 9-inch square or round pan.

3. To make the filling, mix the cottage cheese, egg, sugar, salt, and butter and spoon over the batter. Cover with the remainder of the batter mixture. Bake in a preheated 350-degree oven for 1 hour.

Yield: 4 to 6 servings (D)