

GLUTEN-FREE BLINTZ WRAPPERS:

This recipe allows the GFE (Gluten Free Eater) to enjoy the Shavuot blintzes with everyone in the family!

- 3 large eggs
- ½ cup water
- ¼ teaspoon salt (optional)
- ¼ cup potato starch

In a 3 quart work bowl (medium) blend egg and water together using a whisk or fork. Whisk in salt and potato starch until smooth.

Spray a large non-stick skillet with non-stick vegetable spray. Ladle batter onto the center of the skillet. Immediately spread the batter into a larger circle. When batter is nearly cooked through, use the large spatula to flip the wrap over to cook on the second side. Cook the wrap for another minute, then remove to a plate to cool. Stack blintz wraps between sheets of waxed paper.

HOW TO FINISH THE BLINTZES:

- ¼ cup liquid egg substitute (for sealing blintzes)
- Your Favorite Blintz filling
- oil, butter, or non-stick vegetable spray for frying

Remove a pre-made blintz wrapper from the stack. Place approximately one tablespoon of filling around 1 ½ inches from the top of the wrapper. Fold the sides of the wrapper over the filling slightly over lapping. Brush a small amount of liquid egg over the bottom of the inside of the wrap. Fold the top of the wrap over the filling and roll, pressing lightly to seal at the end. Set aside on a plate. Finish remaining filling with the rest of the wrappers.

In a large (preferably non-stick) skillet heat oil, butter, or non-stick vegetable spray until hot. Place blintzes in pan, seam side down and fry on medium-high heat until golden brown. Flip blintzes and repeat on second side. Remove from pan.

For a lower fat blintz, bake in the oven at 350° F for 10-15 minutes until brown, but they are crispier (and yummiier!) fried.

CLASSIC BLINTZ FILLING:

This is the “Old School” classic blintz filling that Bubbie used to make.



Makes 12 blintzes.

- 1 pound farmer's cheese
- 2 tablespoons sugar
- 1 teaspoon pure vanilla extract
- 1 large egg

Bake on well greased cookie sheet until golden brown at 350 degees.