

# Blintzes with Berries

This is an oldie but goodie recipe adapted from Jessie Cool and the Flea Street Café in Menlo Park.

## Crepes

- ¾ cup white flour or gluten-free blend
- pinch salt
- 4 eggs
- 1 cup milk or unsweetened almond milk
- 3 tablespoons butter or olive oil

## Filling

- 1 ¼ cups each cottage cheese and ricotta cheese
- 1 egg yolk, beaten
- ½ cup sugar, coconut sugar or date sugar
- ¼ teaspoon ea: nutmeg, cinnamon, salt
- ¼ cup raisins or farmers market dried fruits
- Butter or vegetable oil
- 2 cups fresh berries
- Crystalized ginger (optional)

Make crepes: Mix flour and salt. Gradually mix in eggs and then milk until smooth. Stir in melted butter.

Lightly oil an 8-inch crepe pan, and heat. Pour in about 3-tablespoons of batter, and tilt pan so it covers the bottom. Cook until browned on bottom and no longer runny on the top (don't flip it). Remove to a plate. Complete batter and stack. You have about 12.

Filling: Blend cheeses – salt. Fold in raisins.

Add filling into crepe. Fold in sides. Heat with melted butter until warm and brown on both sides. Serve with sliced berries and crystallized ginger.