



Sweet Cheese Blintz Soufflé

Serves 8

Ingredients

- Ingredients:
- 8 Cheese Blintzes
- 1 cup Sour Cream
- 2 oz. Sugar
- ½ cup Orange Juice
- 4 Eggs
- 2 tbsp Melted Butter
- 1 tbsp Vanilla
- 1/8 tsp Salt
- Cinnamon Sugar

Instructions

1. Start by melting 2 tbsp of butter in a pan over warm heat. In a mixing bowl combine melted butter, orange juice, sugar, vanilla and sour cream. Then add the eggs and mix the ingredients together. You can use a fork or immersion blender to incorporate air into the custard to create a fluffy finish.
2. Spray some non-stick pan spray onto your pan. We recommend an 11-by-7 rectangular pan. Place the individual blintz squares into the pan and carefully pour the custard over the top. Finish by sprinkling cinnamon and sugar on top.
3. Place pan into a 350 degree oven and bake uncovered for 25 to 30 minutes. Cut and Enjoy!



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