



Gluten-Free Blintzes

An homage to my savta's blintzes.

Yield: 14-16

Ingredients

For my gluten-free flour mix:

- 1/2 c white rice flour
- 1/3 c quinoa flour
- 1 c tapioca flour
- 1 tsp psyllium husk

For the crepes:

- 1 c/2 gram of my gluten-free flour mix (above) or your favourite mix
- 1/4 tsp salt
- 1 1/2 cup milk (regular, soy, or almond milk will all work)
- 2 large eggs
- 1 Tbsp grapeseed or other vegetable oil + more for frying

For the filling:

- 3 egg yolks
- 1 lb farmer cheese (or ricotta)
- 1/2 lb cream cheese, softened
- 1/2 cup or more sugar, to taste
- zest of 1 lemon
- jam, sour cream or your other favorite toppings

Instructions

- 1 If you are mixing flours yourself, measure and mix ahead of time into a small bowl.
- 2 Whisk milk, eggs, and 1 Tbsp oil together in a medium mixing bowl and add the flour slowly, whisking as you go. Whisk until the batter is smooth and has no large pieces.
- 3 Heat your crepe pan on high with about 1 tsp oil.
- 4 Make your crepes with about 1/4 cup of batter, spreading it around as quickly as possible to get it as thin as you can. Cook on each side for about 2 minutes apiece, flipping with a metal spatula. The timing of this will depend on the kind of pan you use and how hot it is.

Each side should be just slightly browned. These crepes are sturdy and can be piled on top of one another as you finish cooking them.

- 5 Mix together all the ingredients for your filling.
- 6 Take each crepe, 1 at a time, spoon 2-3 heaping Tbsp filling on the bottom third, fold the bottom edge of the pancake up and over the filling, fold the sides in, and roll up into a slim roll.
- 7 To bake, put the blintzes side by side in a greased oven dish and bake in a preheated 375°F oven for 20 minutes.
- 8 To fry, heat about half an inch of grapeseed or vegetable oil in a frying pan, and when the oil is hot, fry each blintz for about 4 minutes on each side, until browned.
- 9 Cool on a paper bag to absorb excess oil. Serve with jam, fruit, sour cream or other toppings.

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