

## **BLINTZ SOUFFLE**

This month's recipe is brought to you by Barbara Blumberg.

### **Ingredients**

18 frozen cheese blintzes;

1/2 stick of melted butter

1-1/2 Pints of sour cream (light or fat free)

3/4 C sugar

1-1/2 tsp. vanilla

6 eggs, well beaten (or equivalent egg substitute)

1-1/2 T OJ

### **Directions**

Place melted butter in bottom of large foil pan & line blintzes in pan. Beat eggs and other ingredients together. Pour over blintzes, cover w/ foil and place in fridge overnight. Take out about 30 min before baking. Bake uncovered for 45-60 minutes at 350 degrees.