



# PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

## BLUEBERRY BLINTZES

### Dessert Crepes

3 eggs

1 c PURITY MILK

3 T PURITY BUTTER, melted

1/4 c plain flour

2 T sugar

1/2 t salt

Combine ingredients in blender container; blend about 1 minute. Scrape down sides of blender and continue blending until smooth, about 30 extra seconds. May prepare batter ahead and refrigerate. Yield: 10-12 crepes

### Blueberry Sauce

1 (21-oz) can blueberry pie filling

1/2 c PURITY SOUR CREAM

### Blintz Filling

1 (16-oz) carton PURITY COTTAGE CHEESE

4 oz cream cheese, softened

3/4 c sugar

1 T vanilla

Combine ingredients in food processor or blender and process until smooth. Remove and place in mixing bowl.

To make crepes heat an 8-inch non-stick skillet over medium-high heat. Pour 1/4 c batter into pan and tilt skillet, rotating pan and allowing batter to cover entire bottom of pan. Cook until lightly browned on bottom, flip and cook another 30-45 seconds. Remove from pan. Repeat with remaining batter. Place 3-4 tablespoons filling in the lower center of each crepe. Fold up bottom of crepe and sides; then roll up. Set aside and top with blueberry sauce and a dollop of sour cream. May also sauté slightly in a little butter in a non-stick skillet. Yield: 10-12 crepes, 5-6 servings. \*\*Chill filling before filling each crepe. If planning to sauté blintzes in butter, chill after rolling blintzes to firm shape.