



Blintz Soufflé

Serves 8

A year round favorite at Garden Grove. Serve in the summer when blueberries are in season or, in the winter with maple syrup.

1 stick butter or margarine, softened
1 cup flour
1/3 cup sugar
2 teaspoons baking powder
6 eggs
1 ½ cups reduced fat sour cream
½ cup orange juice

Blintz Filling

1 8oz. pkg. reduced fat cream cheese
2 cups (1 pint) small curd cottage cheese
2 egg yolks
1 tablespoon sugar
1 teaspoon vanilla extract

Butter a 13x9 baking dish. In a blender or large mixing bowl, combine the first 7 ingredients. Pour half of the batter into the baking dish.

Prepare the filling in a food processor with a metal blade or a medium mixing bowl.

Drop heaping spoonfuls of filling over the batter. With a knife, spread the filling evenly; it will mix slightly with the batter. Pour remaining batter evenly over the filling. Cover tightly and refrigerate overnight.

In the morning before baking, bring the soufflé to room temp (20-30 min.).

Bake uncovered at 350 degrees F for 50-60 minutes or until puffed and golden. Serve immediately. Can be served with fresh blueberries heated through in a small amount of blueberry syrup; also good with maple syrup, or assorted jams.