

1 recipe = 20 crepes
2 cr cheese = 20 crepes

Crepes

2 c flour 440

1 c sugar

2 eggs 126

1 Tbsp. veg. oil

$\frac{1}{4}$ c. milk

dash salt

Mix ingred. & add water until about consistency of light cream. Cook at 380° .

16 potassium

Raspberry Blintzes $\checkmark$ for 1 Tbsp.

(you need about 12 crepes. Spoon the cream cheese filling (abt 1 Tbsp each) & fold.

Cream cheese filling: (use 2 cream cheese recipes)

252 1 8oz pkg cream cheese } mix together
1/2 c. powd. sugar } until smooth.
45 1 Tbsp lemon juice

Brown filled blintzes seam side down
in butter in a skillet until golden. Turn
& brown other side. Serve with warm raspberry
sauce.

Raspberry sauce: 329 - 1 - 10oz pkg frozen raspberries
(thawed)
1 Tbsp. cornstarch

Drain raspberries, reserving syrup. In saucepan
blend syrup & cornstarch. Cook & stir until thick.
Stir in raspberries & heat through.