



Peach Cheese Blintzes

Number of Servings: 5

Hands on Time: 1 hour

Total Time: 2 hours

1. Combine milk, eggs, flour, salt, and melted butter in a blender. Blend until smooth. Cover and chill 1 hour or up to overnight.
2. Combine ricotta, cream cheese, powdered sugar, vanilla, lemon zest, and egg in a food processor. Puree until smooth. Cover and chill until ready to use.
3. Heat an 8 inch nonstick skillet over medium heat and brush with melted butter. Pour about 3-4 tablespoons batter into skillet, swirling skillet to coat entire skillet with batter. Cook 30 seconds or until just set. Carefully flip crepe; cook 15 seconds to set bottom. Remove from skillet and repeat with remaining crepes.
4. Place one crepe on a surface; spoon 2-3 tablespoons cheese filling into center of crepe. Fold two sides over filling and roll up, like a burrito. Repeat with remaining crepes and filling.
5. Heat 2 tablespoons butter in a medium skillet over medium heat. Add peaches and cook 5 minutes or until just beginning to break down. Add cinnamon and honey; cook 1 minute.
6. Heat 1 tablespoon butter in a large skillet over medium. Add half of blintzes and cook 2 minutes per side or until golden. Repeat with remaining butter and blintzes. Serve warm blintzes with peach mixture spooned over the top. Dust with powdered sugar.

Ingredients

- 1 ¼ cups whole milk
- 2 large eggs
- 1 cup all purpose flour
- ½ tsp. kosher salt
- 3 Tbsp. salted butter, melted, plus more for greasing pan
- 1 ¼ cups ricotta cheese
- 4 oz. cream cheese, softened
- ¼ cup powdered sugar
- ½ tsp. pure vanilla extract
- 1 tsp. lemon zest
- 1 large egg
- ¼ cup salted butter
- 2 large peaches, chopped (3 cups or 1 lb)
- 1/8 tsp. ground cinnamon
- ¼ cup honey
- Powdered sugar, for serving