

# Blintzes with cream cheese and apple

Makes 10



## Ingredients (allergens in bold)

- 150g flour
- ½ tsp salt
- 200ml milk
- 150ml water
- 1 egg
- 1tbsp oil

## For the filling

- 200g **cream cheese**
- 2 cooking apples – peeled, cored, sliced and stewed
- 25g sugar
- ½ tsp cinnamon
- 25g **butter**

## Method

1. For the pancake batter, place the flour and salt in a large mixing bowl. Beat the milk, water and egg in a measuring jug then gradually add this liquid to the flour, whisking all the time until the mixture is the consistency of single cream. Transfer the batter to the measuring jug.
2. Heat the frying pan with a spot of oil. When the pan is very hot, pour in about 3 tbsp of the batter and as it sizzles, swirl the pan so that a thin layer of batter covers the base. Cook until bubbles appear, and the edges look crisp. Check it isn't sticking then flip the pancake over with a palette knife or fish slice. Cook for another minute or so until lightly browned. Stack the pancakes on a plate until the mixture has been used.
3. To fill the pancakes, spread a heaped teaspoon of cream cheese over the lower half of each pancake then top with a similar amount of apple puree. Sprinkle on a tsp of sugar and a pinch of cinnamon. Fold the top half of the pancake down to make a semi-circle, fold in the sides then roll it up to make a barrel shape.
4. Place the filled pancakes in a greased ovenproof dish, dot with butter and bake at Gas 5 / 190°C for 20 minutes. Serve warm.



## Equipment

- mixing bowl
- measuring jug
- wire whisk
- non-stick frying pan, medium sized
- palette knife or fish slice
- plate
- spoons
- ovenproof dish

## Recipe notes and tips

- Batter can be kept in the fridge for a few hours before cooking if you want to make it in advance.
- Blintzes, filled with cream cheese, are eaten at the Jewish festival of Hanukkah in tribute to Judith, who saved her besieged city in Judea from the enemy Holofernes.