

Cheese Blintz Soufflé

The Fleur-de-Lys Mansion

Serves: 8

Ingredients

Cheese Blintz:

- 1 (8 ounce) package cream cheese, softened
- 2 cups small curd cottage cheese
- 2 egg yolks
- 2 tablespoon sugar
- 1 teaspoon vanilla extract
- 6 large eggs
- 1 ½ cups sour cream
- ½ cup orange juice
- ½ cup butter, softened
- 1 cup all purpose flour
- ½ cup sugar
- 2 teaspoons baking powder
- 1 teaspoon grated orange rind

Blueberry Sauce:

- 2/3 cup sugar
- 2 tablespoons corn starch
- Dash of ground cinnamon
- Dash of ground nutmeg
- Pinch salt
- 1 cup water
- 2 cups fresh or frozen blueberries
- 2 tablespoons lemon juice



Directions

Cheese Blintz:

Combine first 5 ingredients in a small bowl; beat at medium speed with an electric mixer until smooth. Set mixture aside.

Combine next 4 ingredients and blend with electric mixer until smooth. Add flour, $\frac{1}{3}$ cup sugar, baking powder, and orange rind; blend until smooth. Pour half of batter into a lightly greased 13×9-inch baking dish. Spoon cream cheese mixture evenly over batter, and spread gently with a knife. Pour remaining batter over cream cheese mixture.

Bake at 350° for 50 to 55 minutes or until puffed and golden. Serve immediately with warm Blueberry Sauce.

Blueberry Sauce:

Combine first 5 ingredients in a small heavy saucepan. Gradually stir in water. Cook over medium-high heat, stirring constantly, until mixture comes to a boil; boil 1 minute. Stir in blueberries and lemon juice, and boil 1 minute, stirring constantly. Remove from heat. Yield 2- $\frac{1}{2}$ cups.