

## **Blintz Soufflé**

### **Ingredients:**

Sprinkle of cinnamon

6 eggs

1 teaspoon vanilla

1/2 cup orange juice

1/2 cup sugar or honey

1 1/2 pts sour cream (feel free to use reduced fat, but avoid the fat-free)

1/2 cup margarine or butter

2 packages frozen blintzes

### **Directions:**

Preheat the oven to 350F. Melt the butter or margarine and pour into a 9×13 baking pan. Place the frozen blintzes in the pan and turn them to ensure they all get coated in butter or margarine. If you're using two (or more) different kinds of blintzes, make sure you know which side of the pan has which kind of blintz. In a bowl beat together sour cream, eggs, vanilla, orange juice, and sugar or honey. Pour the sour cream mixture over the blintzes and sprinkle the top with cinnamon. Bake for 40 minutes or until the top is puffy and golden.