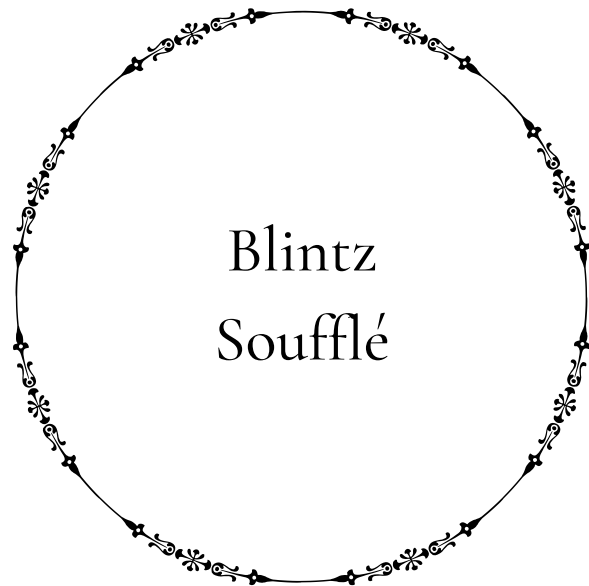




Makes: 6 servings

Prep Time: 15 minutes Cook Time: 45-55 minutes

Total Time: 1 hour plus chill time overnight



Ingredients

Cheese Filling:

- 8 ounces cream cheese, softened
- 8 ounces whole-milk cottage cheese
- 2 large eggs
- 3 tbsp granulated sugar
- 1/2 tsp vanilla
- 1/4 tsp lemon zest
- Pinch kosher salt

Soufflé:

- 6 frozen cheese blintzes, thawed
- 3 large eggs
- 3/4 cup sour cream
- 1/4 cup whole milk
- 2 tbsp granulated sugar
- 1/2 tsp vanilla
- 1/4 tsp cinnamon
- Pinch kosher salt
- 2 tbsp unsalted butter, melted

For Serving:

- Powdered sugar
- Fresh berries
- Blueberry Sauce

Instructions

Blend the cottage cheese and cream cheese together in a blender or food processor until smooth. Add the eggs, sugar, vanilla, lemon zest and salt, and blend just until combined.

Butter an 8-inch square baking dish. Spread about half of the cheese filling evenly over the bottom. Arrange the 6 thawed blintzes in a single layer, 2 across and 3 rows deep. Do not stack or overlap them. Spread the remaining cheese filling evenly over the blintzes.

Whisk together the eggs, sour cream, milk, sugar, vanilla, cinnamon and salt. Pour evenly over the blintzes. Drizzle the melted butter over the top. Cover and refrigerate overnight.

Remove the dish from the refrigerator about 30 minutes before baking. Heat the oven to 350°F. Bake uncovered for 45-55 minutes, or until puffed, golden and set in the center. Let rest for 10-15 minutes before serving.

Dust with powdered sugar and serve with fresh berries and blueberry sauce.

Chef's Notes:

- The soufflé will puff dramatically in the oven and settle somewhat as it cools. That is completely normal.
- The blintz soufflé can be assembled the night before and baked the next morning, which makes it especially good for a make-ahead break-fast.
- The blueberry sauce is best spoonable and glossy, with about one-third of the berries gently crushed while cooking and the rest left whole.