

Blintz Souffle

2 pkgs. frozen cheese blintzes (12 blintzes)

¼ lb. butter

4 eggs, well beaten

1 Tbsp. orange juice (optional)

1½ cup sour cream

¼ cup sugar

1 tsp. vanilla

½ tsp. salt

Pour melted butter in 9" x 13" pyrex pan and place blintzes over butter. (2 rows of 6 with a little space between blintzes fits perfectly)

Blend remaining ingredients with well beaten eggs and pour over the blintzes. Cover and refrigerate over night.

Bake uncovered at 350 degrees for 45 minutes to 1 hour or until top starts to brown.

Serve with sour cream and strawberry jam or preserves.

(Prep time: 20 minutes)