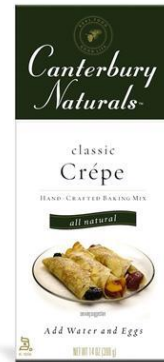


# Blueberry Blintzes

## Ingredients

1 Package Canterbury Naturals Crepe Mix  
2 cups small curd cottage cheese  
1 cup (8oz.) cream cheese (softened)  
1/3 cup sugar  
1 teaspoon vanilla  
3/4 cup butter (softened)  
1- 21oz. can blueberry pie filling



## Directions

Prepare basic crepe recipe as directed. Combine crepe mix, cottage cheese, cream cheese, sugar, vanilla and 1/4 cup of butter, mix well. Spoon 1 rounded Tablespoon of filling onto browned side of each crepe. Fold sides of crepe over filling and then roll up. For each batch heat 2 Tablespoons of butter in skillet until just bubbly. Place blintzes in skillet and cook over medium heat, turning once until golden brown. Place blintzes on serving platter. Heat pie filling in a sauce pan or in the microwave until warm, do not boil. Pour filling over blintzes and serve. Makes approx. 36 blintzes