

# SHAVUOT RECIPE

The holiday of Shavuot has two origins. It was the celebration of the spring harvest in ancient Israel. And it marks the day on which the Children of Israel were given the Torah. Both the Land of Israel and the Torah have been described as “milk and honey”—symbols of perfect nourishment and sweetness. And so it has become our custom to eat foods connected with the harvest on Shavuot—particularly grains and milk products. Traditional delicacies include fruit, nuts, wine, cheese cake, and of course, that perennial favorite—cheese blintzes. Here is a recipe you can prepare with your family.

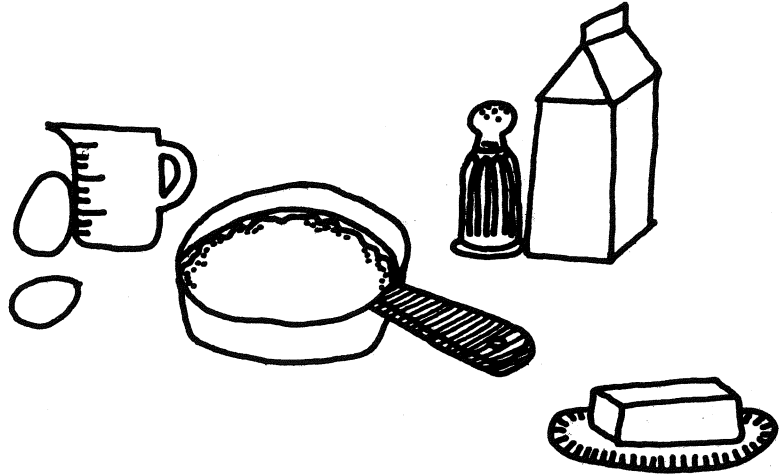
## Cheese Blintzes

For the pancakes:

- 2 eggs
- $\frac{1}{2}$  teaspoon salt
- 1 cup milk
- 1 cup flour
- butter or margarine

For the filling:

- 1 pound cottage cheese
- 1 egg
- $\frac{1}{4}$  teaspoon salt
- 4 tablespoons sugar
- $\frac{1}{3}$  cup raisins (optional)



1. In a bowl, beat the two eggs slightly.
2. Mix in the salt and the milk.
3. Add the flour to make a smooth, thin batter.
4. Heat a 6-inch frying pan, brush it lightly with butter or margarine. Pour in two tablespoons of the batter. Tip the pan so the batter covers the pan evenly. Cook over moderate heat until the edges curl. Turn the pan upside down over a clean towel. Allow the cake to fall out. Repeat until all the batter is used, keeping the cooked cakes covered.
5. Then prepare the filling: Mix the cottage cheese, egg,  $\frac{1}{4}$  teaspoon salt, and sugar, as well as raisins, if desired.
6. To fill the cakes, place a heaping tablespoon of the filling on the fried side of each pancake. Fold three sides over the cheese filling. Then roll the pancake, tucking in the edges to keep the filling in.
7. Fry the blintzes on both sides in hot butter or margarine. Or bake in a greased shallow pan in a moderate oven (350°F) for 15 to 20 minutes. Brush well with melted butter before baking and repeat while the blintzes bake. Serve with sour cream, honey, or your favorite jelly.

Makes 16 blintzes