

Polish Pancakes With Cheese

Source: Josh's Polish Cookbook, Frankfurt, May 2002

Ingredients

- 1 cup Milk
- 2 Eggs
- 1 cup Flour
- ½ cup Water
- Salt
- 1 cup Cottage Cheese, Creamed
- ¼ cup Sugar
- 1 teaspoon Vanilla
- 1 Grated Orange Or Lemon Rind
- 2 Salad Oil
- ½ cup Sour Cream
- ⅓ cup Powdered Sugar

Method

Combine batter in a mixer. Combine stuffing in a blender.

Heat skillet 6 inches in diameter. Brush with oil. Pour in ¼ c. of the batter and tilt pan immediately so the batter will spread over entire bottom of pan. Cook pancake on both sides. Repeat until all are cooked, stacking them on a plate.

Stuff each pancake and fold in fourths. Reheat in a hot 450°F oven.

Serve with sour cream mixed with powdered sugar.

Yields 10 pancakes.

Serves 3-4.