

## Vegan Blintzes

Courtesy of Sarah Newman of NeeshNoosh.com  
Originally posted on the Jewish Food Experience®  
Makes 4 blintzes

### INGREDIENTS

#### Dough batter:

¾ c soy milk  
½ c water  
½ c vegan butter  
1 tbsp sugar  
1 c bleached flour  
¼ tsp salt  
¼ tsp vanilla

#### Filling:

¼ tsp vanilla  
¼ c soft tofu, fully drained  
8oz vegan cream cheese  
¼ c sugar  
1 flax egg (1 tbsp flax, 2.5 tbsp water)  
2 tsp lemon juice  
1 tsp salt 2 tbsp sugar

### PREPARATION

1. Prepare the batterfirst: mix all of the ingredients together except ¼ c vegan butter. Put batter in fridge and let sit for about 2 hours.
2. Prepare the filling: take the soft tofu from package and drain well by placing in a colander with a towel over it and a heavy weight on top (e.g. tea kettle). Drain for at least 30 minutes.
3. Add 1 tbsp flax seed and 2.5 tbsp water to a cup and mix well. Let sit for 15 minutes until thick.
4. Put all ingredients in a blender and mix well.
5. Heat a skillet on medium heat. Add a tablespoon of vegan butter for each crepe. Pour approximately 4-6 tbsp batter into the pan. Cook until lightly browned and then flip over.
6. There's the option to add a tbsp of the filling now and fold and cook. Or, continue to cook as an open crepe until lightly browned.
7. Remove from pan and put on a plate, add 1 tbsp filling and then fold crepe in half or roll and tuck ends in.
8. If there's any extra filling, save it! It can be mixed with noodles, for example, or eaten on vegan challah as a sweet treat.