Blintz Souffle

½ cup butter1/3 cup sugar6 eggs1 ½ c sour cream

½ cup orange juice 1 cup flour

2 t. baking powder 12 oz. Cream cheese cut up

 $1 \frac{1}{2}$ pt sm. curd cottage cheese $1 \frac{1}{2}$ eggs $1 \frac{1}{2}$ t. SUGAR $1 \frac{1}{2}$ t. vanilla

Preheat oven to 350. Butter 9 x 13 baking dish. Mix batter together in miver. (Butter, eggs, 1/3 c. sugar, sour cream, orange juice, flour & baking powder). Mix rest of ingredients for filling. Pour half of batter in dish. Drop filling by heaping spoonfuls onto batter. Take a knife to spread evenly. Pour remaining batter over filling. Refrigerate until ready. Bring to room temperature before baking. Bake 50-60 minutes until puffed & golden. Serve with sour cream and blueberry preserves (I use strawberry or blackberry.)