

CopyCat IHOP Cheese Blintzes

Ingredients

Pancakes

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 tablespoons sugar
1 tablespoon melted butter
1 egg, beaten
1 cup milk

Ricotta cheese filling:

1 cup ricotta cheese
1 egg, beaten
1/4 cup sugar
1/4 teaspoon nutmeg

Topping:

1/3 cup raspberry preserves
2 tablespoons balsamic vinegar

Directions

Pancakes:

Whisk together flour, sugar, salt and baking powder. Set aside.

Beat together egg, milk and butter until well blended. Stir wet ingredients into dry, until well blended.

Film a non-stick saute pan with oil or non-stick spray. Heat over medium high heat.

Pour in about 1/3 cup of batter, to make a 8 or 9-inch thin pancake. Cook until brown on one side, about 1 minute, and flip to brown reverse. Stack pancakes on a plate and keep warm.

Ricotta cheese filling:

Blend cheese, egg, sugar and nutmeg until creamy.

Divide among pancakes, and roll pancakes around filling. Plate seam side down.

Heat preserves and balsamic vinegar. Serve as a sauce for blintzes.