

CHEESE BLINTZ SOUFFLE

2 Packages frozen blintzes (6 in each pack)
1 stick margarine or butter
6 eggs well beaten
1 ½ cups Sour Cream
½ cup Orange Juice
¼ cup sugar (or less)
1 teaspoon vanilla

Preheat oven to 350.

Beat eggs well and melt margarine. Add the melted margarine a little at a time to the eggs while mixing. In a separate bowl, blend the Sour Cream, Orange Juice, Sugar and Vanilla. Add the mixture to the eggs and blend well.

Place the frozen blintzes in an oblong baking dish in a single layer. Pour the egg mixture over the blintzes and bake for 1 hour. Serve immediately.