



# THE ingles TABLE

with Chef Bruce Brown  
**Christmas Cheeze Blintzes**

## Shopping List

- 1 Loaf White Sandwich Bread, Decrusted
- 8 oz. Cream Cheese
- 1 Egg
- ½ Tsp Vanilla Extract
- 2 T Sugar
- ½ Cup Butter, Melted
- 10 T Sugar (½ C + 2 T)
- 2 T Cinnamon

## Cooking Instructions

- 1)** Use rolling pin to flatten each piece of bread separately.
- 2)** Combine cream cheese, egg, vanilla, and 2 T sugar in mixing bowl.
- 3)** In one glass bowl, melt the butter and allow to cool. In the other bowl, combine the 10 T sugar and 2 T cinnamon.
- 4)** Spread the cream cheese mixture evenly over each piece of flattened bread.
- 5)** Roll up each piece of bread into a tube and cut into thirds.
- 6)** Preheat the oven to 400°.
- 7)** Dip each segment in the melted butter, then roll in the cinnamon sugar. Place the blintzes on the parchment-lined baking sheet and bake for five minutes. Allow to cool slightly before serving.



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