

Dairy Free Crepes

(can be used for Blintzes)

INGREDIENTS:

- 2 cups all-purpose flour (250 grams)
- ¼ cup white sugar/or sugar substitute
- Pinch salt
- 4 eggs
- 1 tablespoon oil*-or coconut oil
- 1 tablespoon vanilla
- 2 cups water or almond milk (475 milliliters)



INSTRUCTIONS:

1. Whisk together the flour, sugar, and salt in a mixing bowl.
2. Add the eggs , oil, and vanilla.
3. Slowly add the water or milk a little at a time while mixing. Careful to avoid clumping.
4. Grease a griddle pan or frying pan. Pour the batter by 1/3 cup into the pan and tilt the pan in a circular motion till the batter coats the entire bottom of the pan
5. Let each blintz cook for 60-75 seconds until the edges of the blintz brown and the bottom of the blintz is lightly golden.

Do not flip if you are using this recipe to make blintzes. Use a spatula to take the blintz out of the pan and place it on parchment paper.*Keep the blintzes separated by pieces of parchment paper, wax paper, or paper towels.

Dairy Free filling for Blintzes

INGREDIENTS:

1 (8 ounce) container vegan cream cheese substitute (such as Tofutti)

2 tablespoons white sugar

1 teaspoon vanilla extract

1 1/2 tablespoons coconut milk

INSTRUCTIONS: Combine the cream cheese substitute, sugar, vanilla extract, and coconut milk with an electric mixer until smooth and creamy.

Directions for making Blintzes:

1. Put 3 tbsp of filling on the lower part of the blintz, about an inch from the edge.
2. Fold the sides of the blintz inward, as though you're folding an envelope.
3. Roll the blintz up and over the filling like a burrito, tucking the edges in as you roll.
4. When the blintzes are stuffed and rolled, you are ready to fry them. Pour ¼ cup of vegetable oil into the skillet and heat over medium until hot. Do not let the oil turn brown or start smoking. Cook the blintzes in batches of 3--Carefully place the stuffed blintzes flap-side down into the hot oil. The blintzes should fry for 1 ½ to 2 minutes until they're brown and crispy.
5. Turn the blintzes carefully using a spatula and/or tongs, then fry for an additional 1 ½ - 2 minutes. Blintzes should be evenly browned on both sides.
6. Serve blintzes warm. They can be served as-is or topped with fruit topping, sour cream, applesauce, whipped cream or maple syrup.

