

Nalysnyki

Irene Sirant

Recipe for 1 glass baking dish with high edges.

For crepes: 6 eggs, 1 ½ c milk, 9 tblsp water, 1 ½ c flour, and ¾ c salt.

Filling: 1 ½ pounds dry cottage cheese (buy from farmers market from Hutterites), salt to taste, about 2 eggs (add 3rd egg if too dry), about 1/8 c of cream or more or enough to make it sticky.

Make all the crepes first by taking about a tablespoon of batter and cooking until nicely brown in a Teflon frying pan. About 6 – 8 in pan at once. Lay aside to cool. Butter your roaster real well. Fill each crepe with about a tsp of filling. Roll them up and lay nicely in rows in buttered roaster. Then butter that row of crepes with soft butter (not melted) and put second row on, etc. Fill pan/roaster not more than ¾ full. Can freeze at this stage OR:

Add about 2 ½ c cream, salt, and dill cut fine. Bring almost to a boil. Pour over crepes and bake in about 325 until the cream is kind of absorbed. Watch close so it doesn't get too brown.

For a small batch use: 2 eggs, ½ c milk, 3 tblsp cold water, ½ c flour, ¼ tsp salt.

Note: If I am freezing the batch I line the pan with saran wrap. Once the crepes are frozen I can just lift them out of the dish so that all my dishes are not all tied up in the freezer.