



of the American-Polish Century Club of Sterling Heights, Mi.

RECIPE: Nalesniki (Crepes)

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Date: December, 2010

Ingredients:

½ brick of Dry Farmer's Cheese
1 small carton of Curd Cottage Cheese(*drain if a lot of liquid*)
1 beaten egg
¼ cup sugar
½ teaspoon vanilla
½ teaspoon salt

Directions:

1. Crumble Farmer's Cheese into fine mixture using a fork, pastry dough cutter or food processor.
2. Add ¾ carton of Cottage Cheese and mix well with Farmer's Cheese(*if dry, add more cheese*).
3. In separate bowl, beat egg, sugar(*start with half the amount of sugar, adding a little at a time to taste*), vanilla and sugar.
4. Add egg mixture to cheeses and mix well.
5. Taste the cheese and if it needs more sugar, add a little at a time.

Crepe Batter:

1 1/4 Cup Flour
1/8 teaspoon salt
1/4 teaspoon sugar
¼ teaspoon vanilla
3 eggs(*well beaten*)
1 ½ Cups milk(*lukewarm*)
2 tablespoons melted butter(*lukewarm—not hot*)

1. Mix all ingredients with a mixer(*medium setting*).
2. Heat medium size non-stick frying pan coated "lightly" with oil.(*use low-medium heat*).
3. Place approximately ¼ cup mixture in pan for each crepe.
4. Immediately roll it around the pan to form a circle.
5. Let cook until top of crepe gets dull looking, then flip and cook other side for a few seconds.
6. Remove from pan and cool on cookie rack.

NOTE: Crepes can be made several days in advance of filling. After they are cooled, you can stack them with parchment or wax paper between them and cover tightly with plastic wrap.

Cooking:

1. Spread one heaping tablespoon or so of cheese mixture down the middle of each crepe but do not put near the edges as they will leak during cooking.
2. Fold sides in and then roll crepe tightly to form a rectangular pocket or roll like a jellyroll.
3. Place on non-stick baking sheet lined with parchment paper.
4. Baste with a little melted butter over top of each crepe.
5. Bake in a 350 degree oven, on middle rack, for approximately 30 minutes.

Recipe serving makes 16-18 Nalesniki.