



Traditional Shavuot Recipes

Cheesecake

INGREDIENTS:

CRUST:

18 graham crackers
2 tablespoons sugar
2 tablespoons butter
Crush graham crackers.
Melt butter.

Mix ingredients together, and spread on bottom and sides of 8x11-inch baking pan.

Put in refrigerator.

CAKE:

3 8-oz. packages cream cheese - at room temperature
5 eggs
1 cup sugar
1 teaspoon vanilla
Mash the softened cream cheese in a bowl.

Add eggs into bowl, one at a time, mixing well after each egg.

Add sugar and vanilla into bowl.

Pour the cheese mixture onto the crust.

Bake at 375-degrees for metal pan, or 350 for pyrex - for 40 minutes.

TOPPING:

1 teaspoon vanilla
2 tablespoons sugar
2 cups (16 oz.) sour cream
Mix ingredients together, and spread over baked cake.

Bake at 475-degrees for metal pan, or 450 for pyrex - for 5 minutes.

Blintzes

INGREDIENTS:

SHELLS:

1 cup flour
1 1/2 cups milk or water
2 tablespoons oil
1/3 teaspoon salt
2 eggs
Mix ingredients together.

Heat a thin coat of oil in a frying pan.

Put a thin layer of batter into the pan, until golden brown.

Flip over until the other side is golden brown.

FILLING: 16 oz. cottage cheese

2 egg yolks
2 tablespoons flour
2 tablespoons sugar
1 teaspoon vanilla
Filling options:

sour cr?

me, fruit jam, chocolate spread, date spread, etc.

Roll into blintz and enjoy!