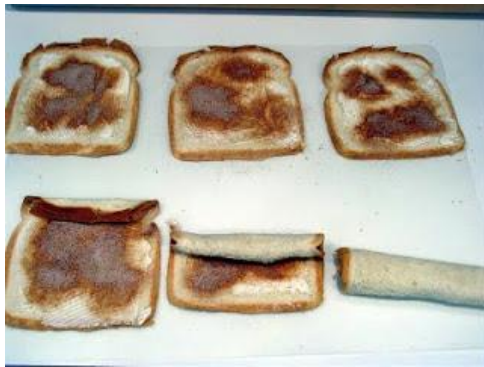


Mock Cheese Blintzes

adapted by <http://theresalwaysthyme.blogspot.com>

- 1 loaf bread
 - 8 oz. cream cheese (you can use any kind you like, low fat, whipped, whatever!)
 - 2 sticks butter or margarine, melted
 - cinnamon-sugar mixture (1 1/2 cups sugar mixed with 3 - 4 tablespoons ground cinnamon)
1. Remove crusts from the bread.
 2. Flatten the bread with a rolling pin.
 3. Spread cream cheese on the flattened bread in a thin layer.
 4. Sprinkle a little cinnamon-sugar on top of the cream cheese and roll up the bread.
 5. Dip the rolls into melted butter and then into more cinnamon-sugar.
 6. Pan fry the rolls in a skillet with butter until golden brown, or bake in the oven at about 350 degrees for about 10 minutes, until browned.
 7. Serve warm.



One of the reasons we eat dairy foods on Shavuot is that Israel is described as a "land flowing with milk and honey" in the book of *Shemot/Exodus* 3:8

אֶרֶץ זָבַת חֵלֶב וְדָבָשׁ

Happy Shavuot! חַג שְׁבוּעוֹת שְׂמֵחַ