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When we were young, my brother, sister and I would go outside and ride bikes. While we were peddling away, my brother would always yell to our mom that we wanted crepes when we got back. Mom always had a large stack waiting for us when we returned. That's what inspired me to make those same crepes for my sister, Betty, when she was in the nursing home. She had the biggest smile on her face when I brought them in. I knew it made her remember riding our bikes and coming home to a stack of mom's palacinkas.

Palacinkas

These crepes were so delicious we would ask for them as snacks. Our Slovak mother would fill the palacinkas with a cottage cheese mixture -- sometimes she would fill the crepes with our favorite jelly-- roll them up and sprinkle them with powdered sugar. -- Betty's sister

Ingredients:

Crepe:

3 eggs
2 cups milk
½ teaspoon salt
2 tablespoons salad oil
1 ½ cups sifted flour

Cheese Filling:

2 cups drained cottage cheese
1 egg yolk
¾ teaspoon salt
1 tablespoon butter, melted
2-3 tablespoons sugar

Optional:

Powdered sugar to sprinkle on top

Variation:

Substitute your favorite jelly for the cheese filling—no baking needed!

Directions:

1. Preheat oven to 350
2. In a bowl, combine eggs, milk, salt, and salad oil. Stir in flour. Beat with a mixer until well blended.
3. Heat a lightly greased 6-inch skillet.
4. Remove from heat.
5. Pour in ¼ cup of the batter, lift and tilt the skillet to spread the batter.
6. Return to heat, brown both sides, and remove crepe. Repeat with remaining batter.

Cheese Filling:

1. Blend together cottage cheese, egg yolk, salt and butter in a bowl. Add sugar and mix well.
2. Fill the palacinka (crepe) with ¼ cup of filling. Roll up crepe.
3. Place crepe in a baking dish and bake at 350 for 10-15 minutes.

