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- Place **1 cup Ricotta cheese, 1 cup crumbled Farmers cheese and 1 cup Mascarpone (or softened cream cheese)** in a bowl.
- Mix well with a wooden spoon. Add **¼ cup granulated sugar**. Mix well.
- Add **3 eggs, ¼ tsp vanilla and ¼ tsp salt**. Mix well.
- In a separate bowl, mix together **½ cup blueberries** and **¾ cup sliced strawberries**.
- Add **¼ cup confectioners' sugar** and mix well.
- Add a **splash of Balsamic vinegar**. Set aside.
- Fill **12 sweet crepes** (check out the video or use store bought) with the cheese filling. Fold it into a small pouch.
- Place the folded crepes into a well buttered oven proof dish. Rub the tops with some softened butter. Bake for 15 minutes.
- Serve 2 cheese blintzes per plate topped with the berries.
- Enjoy!