

September 29, 1999

Dear Virginia,

Here is the recipe I think you want (but I'm not 100% sure so let me know if it isn't the one). I don't think this will reach you in time for your luncheon - I'm really sorry. I didn't look at e-mails until late last night. We had some trouble with the computer freezing, so I had to wait until this morning. I had this on a fax copy and it's fading, so I hope I can decipher everything. I'm glad I can type it over now because in a short time, I would have had a blank page!

## "Crepes"

1. 1 pound of cream cheese, softened  
2 egg yolks  
½ cup of sugar  
MIX TOGETHER
2. Flatten 20-30 slices of white bread (crusts cut off) with a rolling pin
3. Melt 4 TB of butter in a small frying pan (may need more)
4. Mix ½ cup of sugar and ½ TB of cinnamon

Cream first 3 ingredients (#1 above) and spread on flattened bread. Roll up bread and then roll in melted butter (it may be easier to brush on the butter because the bread could soak up a lot). Then roll in sugar-cinnamon mixture. Bake at 350 F for 15-20 minutes. Serve with fresh fruit topping/whipped cream, etc.

Enjoy !!!

*Christa*