THE J.M. SMUCKER Co

Potato Latkes

Makes 32

Prep Time	Cook Time	Serves	Difficulty
15 mins	20 mins	N/A	N/A

Ingredients

- 5 large (2 lbs / 900 g) yellow fleshed potatoes, peeled and quartered
- 1 onion
- 2 eggs
- 1/2 cup (125 mL) **Brodie®** Self Raising Cake and Pastry Flour

  BRODIE® Self-Raising Cake & Pastry Flour

- pepper, to taste
- 1/4 cup (50 mL) vegetable oil

Directions

Step 1:

Combine all ingredients (except oil) in food processor until smooth.

Step 2:

Heat 1 tbsp (15 mL) oil in large frying pan until sizzling. Carefully drop in mixture, by tablespoonful into hot oil. Cook on both sides until golden brown, about 2 minutes. Remove to paper towel lined platter.

Step 3:

Serve hot with sour cream or apple sauce, or top with smoked salmon and dill.

Images

