

Kartoffel Latkes (Potato Pancakes)

3 medium potatoes, pared and shredded

1 large onion, peeled and grated

2 eggs, beaten

$\frac{1}{4}$ cup flour

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{4}$ teaspoon pepper

Oil

In mixing bowl combine potatoes and onion. Stir in eggs, flour, baking powder, salt and pepper. In skillet (^{put} melt) 2 tablespoons oil at medium heat, drop potato mixture by spoonful. Fry, turning once, until golden brown on both sides. Add more oil as needed.

to prevent sticking. May be served with sour cream, hot apple sauce, softened cream cheese or apricot or prune sauce.

Preparation time: 15 minutes to assemble and mix; 10 minutes to cook.