

THE CULINARY

Playground



Oven Baked Latkes

2 lbs russet potatoes (shredded or grated)
1 onion (shredded or grated)
2 eggs
salt, pepper
1/4 cup matzo meal or 1/4 cup flour
2 teaspoon baking powder
nonstick cooking spray

Preheat oven to 425°F.

Place shredded potato in a clean dish towel or cheesecloth and squeeze out excess water.

Combine flour, baking powder, salt and pepper in bowl and whisk. Add potato, onion and egg and combine.

Spray two baking sheets.

Add latke mixture by 1/4 cup; flatten with the bottom of measuring cup.

Bake 15 minutes; turn latkes; and bake 10 minutes longer.

Serve with applesauce or sour cream.