

Vegan Latkes

Serves 4

3 pounds russet potatoes, peeled and grated
2 teaspoons salt

Grate the potatoes. Place in a colander. Toss with the salt. Let sit 10 min. Pick up handfuls of the potatoes and squeeze as much liquid as you can out of the potatoes. Place the drier potatoes in a big bowl.

1 large red onion, peeled and grated

Add to mixture above and toss.

Make a solution of the following and stir with the back of a small spoon:

1/4 cup white whole wheat flour
1/4 cup soy milk
1/4 cup olive oil
1/2 teaspoon baking powder
1/4 teaspoon freshly ground black pepper

Make sure all the lumps are out. Drizzle this mixture over the top of the potato onion mixture. Stir or toss until it is fully mixed.

Prepare 2 baking sheets with a layer of parchment paper. Place small flattened handfuls of the mixture on parchment paper. Bake at 375 F for about 20 minutes or until the tops of the pancakes are browned.

Serve with applesauce and vegan sour cream.