



Apple & Sweet Potato Latkes

While latkes are traditionally pan-fried, we've lightened up this favorite by baking in a hot oven. Sweet potatoes and apples with warm spices make this an autumn hit!

Yield: ~16 servings, 16 small latkes

Ingredients:

- 5 cups peeled, grated sweet potatoes (from about 1.5 lb)
- 1 cup grated apple
- 2 tsp fresh lime juice
- 1 1/2 tsp grated fresh ginger
- 2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1 tsp baking powder
- 1/2 tsp salt
- 3 Tb oat bran
- 3 Tb matzo meal or AP flour
- 2 eggs, beaten

You can use a variety of different apples for this dish. Apples with a more tart flavor are particularly good with the sweet potatoes.

Good varieties to choose from:

- Golden Delicious
- Granny Smith
- Braeburn
- Cortland
- Empire

Directions:

1. Heat convention oven to 450°F
2. Line sheet pan with parchment paper and cooking spray
3. Toss grated sweet potato and apple with lime juice, ginger, spices, baking powder, salt, oat bran and matzo meal or flour
4. Add beaten eggs and stir together
5. Scoop 1/2 cup of mixture onto parchment-lined and sprayed baking sheet
6. Repeat with remaining latke mix (you should have enough to make about 16 latkes)
7. Spray tops of latkes with more baking spray
8. Bake in preheated oven for 15 minutes, then flip with spatula, spray again, and bake another 15 minutes until golden brown
9. Serve hot topped with applesauce and low-fat sour cream or Greek yogurt
10. **Make ahead of time tip:** Bake latkes an hour ahead of time, then keep warm in a 150°F oven until it's time to serve. You can also make an extra batch and keep in fridge for 2-3 days. Reheat very gently, in a 200°F oven.