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▶▶ June 2014 ◀◀

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Baked Latkes

- 2 Lbs potatoes (shredded or grated)
- 1 Onion (shredded or grated)
- 2 Eggs
- Salt, pepper
- 1/4 Cup matzo meal or 1/4 cup flour
- 1/4 Tsp baking powder
- Nonstick cooking spray

- 1) Preheat oven to 425° F.
- 2) Drain excess liquid from potatoes. Mix all ingredients in a large bowl.
- 3) Spray two baking sheets.
- 4) Add latke mixture by 1/4 cup; flatten.
- 5) Bake 15 minutes; turn latkes; and bake 10 minutes longer.
- 6) Serve with applesauce or sour cream.

Makes 14 Latkes

