

### **Latkes (Potato Pancakes)**

- \* 2 pounds fresh Michigan baking potatoes, peeled
- \* 3/4 cup finely chopped red onion
- \* 1/4 cup all-purpose flour
- \* 1 teaspoon salt
- \* 1/4 teaspoon black pepper
- \* 1 large egg, lightly beaten
- \* 1 large egg white, lightly beaten
- \* 1 teaspoon canola oil
- \* Vegetable cooking spray

Preheat oven to 450°; make sure your oven rack is in the middle of the oven. Lightly spray two baking sheets with vegetable cooking spray. Grate the potatoes in your food processor or by hand. Combine the grated potatoes and next seven ingredients in a large bowl; stir well. Spoon rounded tablespoons of the mixture onto the baking sheet. Press lightly to form a round cake. Bake for 10 minutes or until they look golden brown on the bottom. Turn the latkes over, and bake for 5 minutes longer or until golden brown. Transfer to a serving platter. Serve with apple sauce and sour cream. Makes 24 latkes.