Sweet Potato Latkes



⏱ 40 min | 🍽 About 16 latkes

✋ Frying – with an adult

What you need

- [ ] 1 large sweet potato
- [ ] 1 onion
- [ ] 4 tbsp flour
- [ ] Oil for frying
- [ ] 2 potatoes
- [ ] 2 eggs
- [ ] Salt, pepper, cumin

How to make it



Grate the sweet potato, potatoes and onion on the coarse side of a grater.



Squeeze hard in a towel – that's the difference between a crispy latke and a soggy one.



Add the eggs, flour and spices, and mix.



Fry in ½ cm (¼ inch) of oil, flattening with a spatula, 3–4 minutes per side.

💡 **Tip:** Keep finished latkes in a 100°C / 200°F oven – they stay hot and crispy until serving.