Cheese Latkes



⏱ 30 min | 🍽 About 14 latkes

✋ Frying – adults only

What you need

- ☐ 250 g (9 oz) ricotta or farmer cheese
- ☐ ¾ cup self-rising flour
- ☐ 1 tsp vanilla extract
- ☐ 2 eggs
- ☐ 2 tbsp sugar
- ☐ A little oil for frying

How to make it



Crack the eggs into a bowl and add the cheese.



Add flour, sugar and vanilla and whisk into a smooth batter.



Get a serving plate ready with paper towel, powdered sugar and jam.



An adult fries spoonfuls of batter in a little oil, 2 minutes on each side.

💡 **Tip:** You can add a handful of raisins or chocolate chips to the batter.