

Apple Latkes



By Temple Sholom Sisterhood, Vancouver, British Columbia
Try this delicious recipe from [Women of Reform Judaism's Centennial Cookbook Collection](#).

INGREDIENTS

- 2 eggs
- 3 tablespoons sugar
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup water
- 3 cups chopped cooking apples
- 3/4 cup sifted all-purpose flour
- 1 teaspoon grated lemon peel
- oil for frying

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TOPPING:

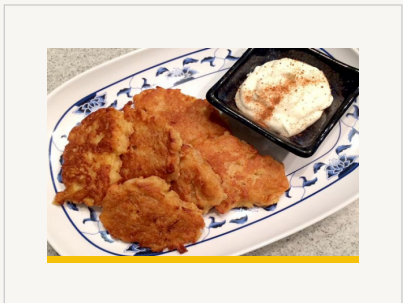
- 1 teaspoon cinnamon
- 1/2 cup sugar

DIRECTIONS

1. Beat eggs until foamy. Add sugar, salt, cinnamon, and water and mix until well blended.
2. Add apples, flour, and lemon peel and mix well.
3. Heat enough oil in bottom of pan to cover. For each latke drop about 1/4 cup of batter into hot oil. Flatten slightly and fry on each side until golden brown. Add oil as needed.
4. Drain on paper towels.
5. Combine sugar and cinnamon topping and sprinkle over hot latkes.

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Serving Size
servings