

# CHANUKAH RECIPE

## CHEESE LATKES INGREDIENTS

- 1 cup ricotta cheese
- 3/4 cup flour
- 3 large eggs
- 2 Tbls white granulated sugar
- 1 tsp Kosher salt
- 1/2 tsp baking soda
- Nonstick cooking spray or vegetable oil for frying

## DIRECTIONS:

- Combine all ingredients in a food processor. Process until the mixture gets thick, about 45 seconds.
- Add a couple of tablespoons of vegetable oil to skillet and heat over medium. (Use nonstick spray if you don't want to use oil). Use a spoon to scoop up the batter, then pour it onto the hot skillet in the size/shape of silver dollar pancakes. Use 1-2 tablespoons of batter per pancake.
- Spread the batter out into a thin circle after it hits the skillet.
- Fry the latkes for 2-3 minutes on each side until they turn golden brown. Test the first latke for doneness and make sure it's cooked all the way through; if the latkes are browning faster than they're cooking, reduce skillet heat. Serve warm.
- These latkes can be eaten plain or topped with sour cream, maple syrup, honey, or anything you prefer.



Enjoy!

CANDACE HYMAN