



SWEET POTATO/APPLE LATKES

makes 16

1 C. cooked sweet potato, mashed
1 apple, cored, and diced
½ C. cream cheese
½ C. flour
¼ cup sugar
1 large egg
1 tsp. cinnamon
1 tsp. baking powder
½ tsp. baking soda
2 Tbsp. butter for frying
sour cream for topping

1) Mix together latke ingredients. Divide dough in half.
2) In large skillet melt 1 Tbsp. butter. Divide half the dough into eight rounded tablespoons and form patties. Drop each into skillet, taking care not to crowd. Flatten patties until about ¾-inch thick. Cook 3 to 5 minutes on each side, until browned. Drain on paper towel-covered plate.
3) Repeat Step #2 with the remaining half of butter and dough.
4) Serve warm with sour cream.