

Sweet Potato Latkes

Prep Time:

15 min

Cook Time:

15 min

Yield:

Makes about 26 pancakes

Ingredients

- 1 lb sweet potatoes, peeled and coarsely grated
- 2 scallions, finely chopped
- 1/3 cup gluten-free all-purpose flour
- 2 tablespoons ground flaxseed mixed with 6 tablespoons water (set aside for five minutes)
- salt and pepper to taste
- cooking spray as needed

Directions

1. Stir together potatoes, scallions, flour, flax mix, salt, and pepper.
2. Heat skillet over medium high heat until hot but not smoking. Working in batches of 4, spoon 1/8 cup potato mixture per latke into oil and flatten to 3-inch diameter with a slotted spatula. Reduce heat to moderate and cook until golden, about 1 1/2 minutes on each side.