

## Apple-Potato Latkes with Cinnamon Sour Cream

From [NYT Cooking](#)

### Ingredients

- 6 tablespoons sour cream or Greek yogurt
- ¼ teaspoon ground cinnamon
- ½ teaspoon maple syrup
- 2 apples, peeled and cored
- 1 large russet potato, peeled
- 1 medium yellow onion, peeled
- ⅔ cup all-purpose flour
- 3 large eggs
- 2 teaspoons kosher salt
- 1 ¼ teaspoons baking powder
- ½ teaspoon black pepper
- Oil for frying

### Directions

- In a small bowl, whisk together the sour cream or yogurt, cinnamon, and syrup. Cover and chill until ready to use.
- Coarsely grate the apples, potato and onion. Put the mixture in a clean dish towel and squeeze to wring out as much liquid as possible. For the crispiest pancakes, you want the least moisture.
- Working quickly, put the mixture in a large bowl, add the flour, eggs, salt, baking powder and pepper, and mix until the flour is absorbed.
- In a heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), drop heaping tablespoons of batter into the pan, cooking 3 to 4 latkes at a time. Use a spatula to flatten the scoops into disks. When the edges of the latkes are brown and crispy, 2 to 3 minutes, flip them. Cook until the second side is deeply browned, another 2 to 3 minutes. Transfer the latkes to a plate lined with paper towels to drain. Repeat with the remaining batter. Serve with dollops of the cinnamon sour cream on top.