

## Kartoffelpuffer mit Apfelmus

3 lbs of potatoes, peeled (about 6; Yukon or russet)

1 large onion

3 eggs, beaten

½ cup flour

1 tsp. Baking powder

1 tsp. Salt

1 tsp. Pepper

Grate potatoes and onion

Squeeze out the liquid (onion is very wet, use towels)

In a bowl, combine eggs, flour, BP, S&P. Whisk until smooth

Add egg mixture to the potatoes and onion and mix

Heat 1/8 cup oil in frying pan

Place large soup spoon of mix into the pan, flatten very thin with the back of the spoon. Fry both sides.

Serve with a dollop of sour cream and a side of apple sauce.

Can be refrigerated and warmed the next day by placing in a covered frying pan (no oil) or in the oven at 400 for ten minutes or so.