



Apple Latkes

Ingredients

- 1 pound tart, firm apples such as Granny Smiths
- 1 tbsp lemon juice
- 6 tbsp all-purpose flour
- 1 tbsp granulated sugar
- 1/4 tsp cinnamon
- 1 tsp baking powder
- 2 large eggs
- 2 tbsp butter
- Rich plain yogurt, sour cream or crème fraîche for serving

Directions

1. Preheat oven to 200 degrees and place a baking sheet inside.
2. Peel, core, and grate apples - either on the large holes of a box grater or in a food processor, on the shredding blade. Transfer to a clean dishtowel or cheesecloth sling and wring out as much juice as you can into a small bowl.
3. Transfer grated apples to a medium bowl and toss with lemon juice.
4. In a small dish, whisk flour, sugar, cinnamon and baking powder and toss with the apples, coating them evenly. Whisk eggs in this small dish until lightly beaten and stir into apple-lemon-flour mixture.
5. Heat a large cast-iron skillet to medium with one tablespoon butter. Once it has coated the pan, drop tablespoons full of apple batter in little piles, gently pressing them a bit flatter with a spatula. Fry until they are nicely brown underneath, about 3 to 5 minutes, then flip and continue to cook until they are browned and crisp. Drain briefly on paper towels and transfer to preheated oven to keep warm. Add a pat of the remaining butter for each new batch in the pan, and repeat with remaining batter.

Apple Caramel Sauce

Ingredients

- Apple juice wrung from shredded apple (above)
- 3 tablespoons sugar
- 1 tablespoon butter
- 1/4 cup heavy cream
- Pinch of flaky sea salt

Directions

In a small saucepan, simmer the apple juice until it is reduced by half. Add the sugar and continue to cook it until it becomes a golden brown/amber color. Add the butter and once it melts, the heavy cream and salt. Simmer for one minute and serve, with or without apple latkes.



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