

SWEET CHEESE LATKES

Hanukkah

Ingredients

8 oz. small curd cottage cheese	½ tsp. baking powder
3 eggs	¾ c. flour or 1 c. matzah meal
2 Tbsp. sugar	Oil
1 tsp. cinnamon	

Procedure

Drain the cottage cheese (in a strainer in the fridge) for 2 or 3 hours. Mix eggs, sugar, salt, cinnamon, flour (or matzah meal), baking powder and “dried” cottage cheese (make sure there’s no water). Make sure all is mixed well! Cover and refrigerate for 30 minutes. Heat oil in skillet. Put in a teaspoon or bigger spoonful of the latke mixture into the hot oil. They will puff up (because of the baking powder). When brown, flip over. Enjoy them with powdered sugar on top.

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