



Curried Sweet Potato Latkes

Savannah · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

6

Description

A spicy sweet potato version of a traditional Jewish favorite

Ingredients

- - ½ cup all-purpose flour - 1 tablespoon curry powder - 2 teaspoons white sugar - 1 teaspoon brown sugar - 1 teaspoon baking powder - 1 teaspoon ground cumin - ¾ teaspoon salt - ½ teaspoon cayenne pepper - ¼ teaspoon black pepper - 2 eggs
- lightly beaten - ½ cup milk - 4 cups peeled
- shredded sweet potato - 2 cups oil for frying
- or as needed

Instructions

1. Combine flour
2. curry powder
3. white sugar
4. brown sugar
5. baking powder
6. cumin
7. salt
8. cayenne pepper
9. and black pepper in a bowl. Whisk together eggs and milk in a separate bowl. Pour into flour mixture and stir until well blended and batter has no lumps. Stir in sweet potatoes until fully combined. Heat enough oil to cover the bottom of a heavy skillet over medium heat. Drop batter by tablespoonfuls into hot oil
10. using spatula to flatten. Fry until well browned
11. about 3 to 5 minutes per side. Drain on paper towels and serve hot. Cook's Note: Keep these latkes small. They don't get quite done if they're too thick. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and the specific type of oil used.