



Makes: about 6 cups
Total Time: 7 minutes

- 1 (2-pound bag) confectioners' sugar
- 5 tbsp meringue powder
- 3/4 cup warm water (105°F to 110°F)
- 1 tsp almond extract

In the bowl of a stand mixer fitted with the paddle attachment, beat confectioners' sugar and meringue powder at low speed until combined. Slowly add 3/4 cup warm water and almond extract, beating until fluid, about 1 minute. Increase mixer speed to medium, and beat until stiff, 4 to 5 minutes. Store in an airtight container for up to 3 days.

Royal Icing

Serve the latkes hot from the pan or, if serving them all at once, keep warm in a 200°F oven on a rack set in a baking sheet.

Chef's Notes:

To save time, you can use the same size shredding disk but if you use the fine disk, the onions will be more liquidy. If you use the medium disk, the potatoes will be a little more like hash browns.

I tend to use my hands to mix the batter. It is easier to coat the potato-onion mixture in the eggs and flour, but feel free to use a spoon, if desired.

If you prefer a more uniform latke, use a 2-inch scoop to make your latkes. Once the batter is in the scoop, try to move any stray potato shreds into the scoop. That will help with uniformity.

Potato latkes freeze beautifully. Once they are drained and cooled, freeze them on baking sheets for about one hour. Once frozen, move them to a plastic ziplock bag. When ready to use, spread them on a baking sheet and heat for 15 minutes at 400°F if reheating directly from the freezer. If you bring them to room temperature first, 5 minutes at 450°F is perfect!