



Makes: 20 3-inch latkes

Prep Time: 15 minutes Cook Time: 15 minutes

Total Time: 30

## Vegan Gluten-Free Latkes

### Ingredients

- 1 pound russet potatoes, peeled and grated (2 large potatoes or 2 & 1/2 cups grated)
- 1/2 cup grated onion (1/2 small onion yields 1/2 cup)
- 2 tbsp chickpea flour (to make chickpea “egg”)\*
- 2 tbsp water (to make chickpea “egg”)
- 1/4 cup potato starch (see Chef’s Note)
- 1 tsp baking powder
- 1/2 tsp sea salt (plus more for topping)
- 1/2 cup avocado or other neutral, high heat oil, divided

### For Serving (Optional):

- Vegan Sour Cream (for store-bought, we like Forager)
- Applesauce
- Thinly sliced green onion or chives

### Instructions

Grate the peeled potatoes and onion using the large side of a box grater or the grating attachment on a food processor. Place the grated potato and onion into cheesecloth or a clean dish towel and squeeze out as much liquid as possible.

In a medium mixing bowl, combine chickpea flour and water and whisk until smooth to create a chickpea “egg.” Then add the squeezed-out potato onion mixture, potato starch, baking powder, and salt and stir to combine.

Heat 4 tablespoons oil in a large skillet over medium-high heat. Form latkes using 2-3 tablespoons of the mixture and pressing it between your palms into a flat patty with jagged edges (this creates a delicious crispy outer rim — yum!). Once the oil is hot (test it by adding a small piece of the potato mixture...it should sizzle), add as many

latkes as will fit comfortably in the pan and cook for 2-3 minutes per side, until deeply golden brown and crispy. Reduce the heat slightly if browning too quickly.

Transfer the cooked latkes to a plate lined with a paper towel and sprinkle with salt. Add the remaining 1/4 cup oil to the skillet and repeat the cooking process with the remaining latkes. If making a large batch or not serving right away, you can keep them warm in a 200°F oven.

Serve warm topped with vegan sour cream and applesauce (optional but classic!).

Best when fresh, but leftovers will keep for 2-3 days in the refrigerator. Reheat in a 350°F oven for 5-10 minutes until warmed through.

Note: If you can't find potato starch, you can substitute all-purpose flour but they won't be GF.

*Recipe adapted from Minimalist Baker*