



Cheese Latkes



Vegetarian



Popular

READY IN



25 min.

SERVINGS



16

CALORIES



68 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- ☐ 0.5 tsp double-acting baking powder
- ☐ 3 large eggs
- ☐ 0.8 cup flour
- ☐ 1 stick purple gel food coloring (non is best)
- ☐ 2 tbsp granulated sugar white
- ☐ 1 tsp kosher salt
- ☐ 1 cup ricotta cheese whole

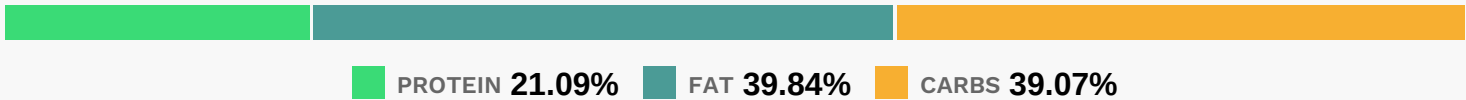
Equipment

- ☐ food processor
- ☐ frying pan

Directions

- ☐ Save Recipe
- ☐ Print Recipe
- ☐ Cheese Latkes
- ☐ Ingredients1 cup high quality whole milk ricotta cheese3/4 cup flour3 large eggs2 tbsp granulated white sugar1 tsp kosher salt1/2 tsp baking powder
- ☐ Nonstick cooking oil spray, for frying
- ☐ You will also need
- ☐ Food processor, large skillet (nonstick is best)
- ☐ Prep Time: 5 Minutes
- ☐ Cook Time: 20 Minutes
- ☐ Total Time: 25 Minutes
- ☐ Servings: 16–18 latkes
- ☐ Kosher Key: Dairy

Nutrition Facts



Properties

Glycemic Index:16.51, Glycemic Load:4.45, Inflammation Score:-1, Nutrition Score:2.4791304320097%

Nutrients (% of daily need)

Calories: 67.56kcal (3.38%), Fat: 2.97g (4.56%), Saturated Fat: 1.59g (9.93%), Carbohydrates: 6.54g (2.18%), Net Carbohydrates: 6.39g (2.32%), Sugar: 1.59g (1.77%), Cholesterol: 42.78mg (14.26%), Sodium: 187.04mg (8.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.53g (7.06%), Selenium: 7.12µg (10.17%), Vitamin B2: 0.1mg (6.02%), Phosphorus: 52.53mg (5.25%), Calcium: 46.77mg (4.68%), Folate: 16.99µg (4.25%), Vitamin B1: 0.05mg (3.45%), Iron: 0.51mg (2.85%), Vitamin A: 119.6IU (2.39%), Zinc: 0.34mg (2.28%), Vitamin B12: 0.14µg (2.27%), Manganese: 0.04mg (2.2%), Vitamin B5: 0.2mg (2.02%), Vitamin B3: 0.37mg (1.85%), Vitamin D: 0.22µg (1.46%), Vitamin B6: 0.03mg (1.26%), Magnesium: 4.16mg (1.04%), Potassium: 35.57mg (1.02%)