



## Classic Potato Pancakes

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



168 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

## Ingredients

- 24 servings cup heavy whipping cream sour for serving
- 2 large eggs
- 2 tablespoons flour all-purpose
- 3.5 pounds baking potatoes peeled
- 1 medium onion peeled
- 6 tablespoons butter unsalted
- 6 tablespoons vegetable oil

## Equipment

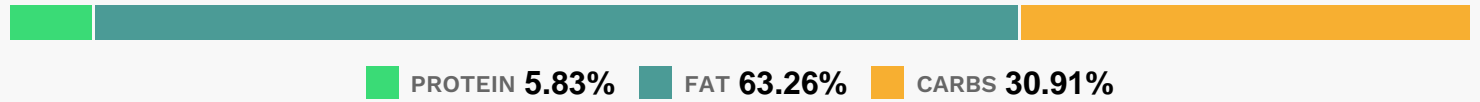
- food processor
- frying pan
- baking sheet
- paper towels
- oven
- whisk
- mixing bowl
- wooden spoon
- spatula
- colander
- box grater

## Directions

- Preheat oven to 200°F.
- Place 2 nonstick baking sheets in oven.
- Using box grater or food processor fitted with grating disc, coarsely grate onion and place in colander set in sink. Coarsely grate potatoes, add to colander, and set aside to drain.
- In large mixing bowl, lightly beat eggs, then whisk in flour.
- Press potatoes and onion to extract as much liquid as possible, then add to egg/flour mixture. Season with salt and freshly ground black pepper. Using wooden spoon or hands, mix well, but do not overwork.
- In heavy-bottomed, 12-inch skillet over moderately high heat, heat 1 tablespoon oil and 1 tablespoon butter until hot but not smoking. Drop 4 scant 1/4-cup portions of potato mixture into pan and flatten with spatula to form four 3-inch pancakes.
- Fry until bottoms are golden-brown, 4 to 5 minutes, then turn over and fry until golden-brown and crisp, an additional 4 to 5 minutes.
- Transfer to paper towels to drain; season immediately with salt and pepper. Keep warm on baking sheets in oven while making remaining pancakes.
- Using paper towels, carefully wipe out pan.
- Add 1 tablespoon oil and 1 tablespoon butter and fry 4 more pancakes. Repeat with remaining batter, wiping out pan and adding 1 tablespoon oil and 1 tablespoon butter before each batch.

Serve pancakes hot with applesauce and/or sour cream.

## Nutrition Facts



### Properties

Glycemic Index:7.78, Glycemic Load:9.84, Inflammation Score:-3, Nutrition Score:4.4204347392787%

### Flavonoids

Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg, Isorhamnetin: 0.23mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg

### Nutrients (% of daily need)

Calories: 168.48kcal (8.42%), Fat: 12.11g (18.64%), Saturated Fat: 5.92g (36.98%), Carbohydrates: 13.32g (4.44%), Net Carbohydrates: 12.36g (4.5%), Sugar: 1.06g (1.18%), Cholesterol: 39.97mg (13.32%), Sodium: 13.85mg (0.6%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.51g (5.02%), Vitamin B6: 0.25mg (12.32%), Potassium: 304.04mg (8.69%), Vitamin K: 8.2µg (7.81%), Vitamin A: 331.22IU (6.62%), Manganese: 0.12mg (5.77%), Phosphorus: 56.18mg (5.62%), Vitamin C: 4.2mg (5.09%), Vitamin B1: 0.07mg (4.41%), Vitamin B2: 0.07mg (4.39%), Magnesium: 17.43mg (4.36%), Iron: 0.7mg (3.87%), Fiber: 0.95g (3.82%), Copper: 0.08mg (3.8%), Vitamin B3: 0.74mg (3.71%), Vitamin E: 0.55mg (3.66%), Folate: 13.94µg (3.48%), Selenium: 2.26µg (3.23%), Vitamin B5: 0.31mg (3.13%), Vitamin D: 0.38µg (2.51%), Calcium: 22.82mg (2.28%), Zinc: 0.3mg (1.98%), Vitamin B12: 0.07µg (1.12%)