

## Potato Pancakes or *Kartoffelpuffer* as they are called in Germany

### Ingredients

*Makes about 12 pancakes*

2 lbs. potatoes ( I used Yukons)  
1 white onion  
2 eggs  
3 TBS flour  
2 tsp. salt  
¼ cup canola oil

### Directions

Peel the potatoes and onions. Grate the potatoes and onion using a box grater.

Let the mixture drain through a sieve.

Transfer the mixture to a bowl and add the rest of the ingredients.

Mix everything well. The potato mixture can be drained again if it has too much liquid.

Preheat the 2TBS oil per batch on medium high.

Reduce the heat to medium low and spread 1/3 cup of the mixture in a circle in the pan, pressing down.

Fry for about 2-3 minutes per side until golden-brown and crispy around the edges.

Drain the pancakes on paper towels and keep them warm in the oven. They are best when served immediately.