Potato Pancakes

Kids tend to enjoy finger foods. Potato pancakes, or latkes, can be eaten with a fork and knife or by hand. Latkes are associated with traditional Eastern European Jewish cuisine, although similar fare exists in Ireland, Sweden, India, and Korea. They are especially delicious when topped with a dollop of sour cream and warm applesauce.

**ACTIVE TIME: 45 minutes  TOTAL TIME: 45 minutes**
Makes 10–12 pancakes

**Here's what you'll need:**
- Enough potatoes to fill 2 cups when grated
- 1 onion
- 3 eggs
- 1 1/2 tablespoons all-purpose flour
- 1 1/4 teaspoons salt
- Cooking oil
- Large frying pan

**Here's what you'll do:**

1. Grate 2 cups of potatoes.
2. Mince 1 tablespoon of onion.
3. Crack and beat 3 eggs.
4. Stir grated potatoes in with eggs.
5. Mix 1 1/2 tablespoons flour and 1 1/4 teaspoon salt. Stir in with potatoes and eggs.
8. Use about 2 tablespoons of the potato mixture to create a pancake in the frying pan. Spread it out to about a 3-inch round. Cook until brown on a side, about 5 minutes. Then flip and cook until brown on the other side, approximately 5 more minutes.
9. Top with sour cream and warm applesauce or stewed apples or pears. Serve immediately.

**Potato Stamps**

Older kids who are adept with X-Acto knives can use potatoes to make stamps. Younger children can draw designs that you can then carve into stamps for them to use. To make a potato stamp, simply slice a potato in half. Then, using an X-Acto knife, carve the flat surface of a potato half to make the shape you want for your stamp. Dip the raised design in a shallow dish of tempera paint or brush it on, and then press gently onto paper. You can use these potato stamps to create artwork, or to decorate wrapping paper, gift cards, or the like.

Taken from The Book of Gardening Projects for Kids

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