



THE J.M. SMUCKER Co

Cauliflower Latkes

Makes 32

Prep Time Cook Time Serves Difficulty

1 hr 20 mins N/A N/A

Ingredients

- 1 large head cauliflower, riced, about 6 cups (1.5 L)
- 1 onion, grated
- 1 clove garlic, finely minced
- 3 eggs
- 1/2 cup (125 mL) **Brodie®** Self Raising Cake and Pastry Flour

BRODIE® Self-Raising Cake & Pastry Flour

- salt and pepper, to taste
- 3 tbsp (45 mL) vegetable oil

Directions

Step 1:

Combine all ingredients (except oil) in large bowl. Meanwhile, heat 1 tbsp (15 mL) vegetable oil in frying pan over medium-high heat. Drop batter by tablespoonful (15 mL) into hot pan. Cook on medium heat, 2 minutes or until golden. Flip and continue cooking on other side until golden brown. Remove to paper towel lined baking sheet. Continue with remaining batter and vegetable oil.

Images

