Potato Pancakes

You Need:

- 2 Tbsp. pancake flour
- 2 potatoes
- 1 egg
- 1 Tbsp. onion
- Paper towels
- Salt & pepper
- 2 Tbsp. cooking oil
- Water
- 1 Tablespoon
- Bowl
- Spatula
- Vegetable peeler
- 1/4 cup dry measuring cup
- Grater
- Metal spatula
- Wooden spoon
- Sharp knife
- Electric frypan or Frypan and stove
- Cutting board

1. Wash and peel 2 potatoes.

2. Grate potatoes into a bowl.
2.

Chop onion into small pieces.

1 Tb.

Measure 1 Tb. onion and put in bowl.

3.

Measure and add 1 beaten egg, 2 Tb. pancake flour, and a pinch of salt and pepper to bowl of potatoes. Stir.

4.

Measure 2 Tb. oil into electric frypan. Plug electric frypan in and turn to 350°.
Put frypan on stove and turn heat to medium.

Shape mixture into cakes by using a 1/4 cup dry measuring cup and put into frypan.

Fry until crisp and brown, 2 - 3 minutes. Turn over.

Fry other side 2 - 3 minutes.

Remove from frypan and drain. Turn OFF stove and remove pan or turn OFF electric frypan and unplug form wall.
POTATO PANCAKES

You Need:

2 potatoes
2 Tbsp. pancake flour
one egg
1 Tbsp. chopped onion
2 Tbsp. cooking oil
pinch of salt & pepper
water
1/4 cup dry measuring cup
metal spatula
grater
vegetable peeler

Tablespoon
paper towels
wooden spoon
bowl
spatula
sharp knife
cutting board
electric frypan
OR
frypan and stove

1. Wash and peel 2 potatoes. Grate potatoes into a bowl.

2. Cut onion into small pieces. Measure 1 Tbsp. onion and put in bowl.

3. Measure and add 1 beaten egg, 2 Tbsp. pancake flour, and a pinch of salt and pepper to bowl of potatoes. Stir.

4. Measure 2 Tbsp. oil into frypan. Plug in electric frypan and turn to 350°. OR Put frypan on stove and turn heat to MEDIUM.

5. Shape mixture into cakes by using a 1/4 cup dry measuring cup and put into frypan.

6. Fry until crisp and brown 2-3 minutes. Turn over and fry other side 2-3 minutes.

7. Remove from frypan and drain. Turn OFF stove and remove pan or turn OFF electric frypan and unplug from wall.