



Makes 14 latkes

Preparation Time: 10 minutes

Cook Time: 30 minutes

INGREDIENTS:

LATKES

2 pounds Yukon Gold potatoes,
peeled and grated (4 cups)

1 small onion, grated (½ cup)

½ cup frozen corn

2 tablespoons lemon juice

½ cup breadcrumbs

2 teaspoons baking powder

2 tablespoons finely chopped
fresh chives

2 tablespoons finely chopped
fresh parsley

¼ cup [Tofu Sour Cream](#)

Potato-Corn Latkes

Potato pancakes, or latkes, are traditionally fried, but these vegan latkes are baked and served with applesauce and [Tofu Sour Cream](#) for dipping. If using an air fryer, bake the latkes at 350°F for 10 to 15 minutes, or until they are lightly browned.

<https://www.youtube.com/watch?v=AAKdSww9RjI>

By Darshana Thacker Wendel

- 1 Preheat oven to 400°F. Line a baking sheet with parchment paper.
- 2 Place grated potatoes and onion in the middle of a clean kitchen towel. Fold the sides and squeeze out any liquid.
- 3 Transfer potatoes and onion to a bowl. Add corn, lemon juice, breadcrumbs, baking powder, chives, parsley, sour cream, salt, and pepper. Mix well to combine.
- 4 Form ⅓-cup patties and place on prepared baking sheet. Bake for 30 minutes, until lightly browned around the edges. Remove baking sheet from oven; flip the patties over. Increase the oven temperature to 425°F, and bake patties 10 minutes more, or until the tops are lightly browned.
- 5 Serve with Tofu Sour Cream and applesauce.