

Potato Pancakes – Kartoplanyky or Pljatsky

Kartoplanyky or Pljatsky, Пляцки recipes are passed down from generation to generation and loved by all.

2 cups raw grated **Potatoes**

1/4 cup grated **Onion**

2 large **Eggs**, lightly beaten

1/2 cup **Flour**

1 tsp. **Baking Powder**

1/2 tsp. **Salt**

Pepper to taste

Canola Oil for frying

Sour Cream for serving

Fresh **Dill** or **Parsley** for garnish



- ◆ Pare, wash, and grate potatoes on fine grater.
- ◆ Pour off some of the potato water.
- ◆ Stir in eggs to keep potatoes from going brown.
- ◆ Add onion, flour, and baking powder.
- ◆ Add salt and pepper to batter. Mix thoroughly.
- ◆ Drop spoonful of mixture into well-greased hot, frying pan.
- ◆ Make cakes about 3" in size. (2" for canapés)
- ◆ Flip cake when lightly browned on bottom.
- ◆ Keep cooked cakes in 325F oven until all batter is cooked.
- ◆ Serve hot Pljatsky with sour cream, garnish with fresh dill or parsley sprig.



For a change, substitute 1/2 cup raw grated potatoes with 1/2 cup mashed potatoes and serve these potato pancakes with mushroom sauce or with a delicious goulash.