

RECIPES > SIDE DISH > POTATO > PANCAKES

# Potato Latkes

★★★★☆ 4.5 (638) | [494 REVIEWS](#) | [69 PHOTOS](#)

You can't go wrong with this classic latke recipe! Made with shredded potatoes, grated onion, and a flour and egg binder, these tasty potato latkes are pan-fried in batches until golden brown. These hot, crispy, oniony potato pancakes are must for Hanukkah but perfectly acceptable other times of the year. Serve with applesauce, sour cream, or smoked salmon.

Recipe by [Eileen Mintz](#) | Updated on September 30, 2022

[Save](#)
[Rate](#)
[Print](#)
[Share](#)



<b>Prep Time:</b> 15 mins	<b>Cook Time:</b> 20 mins	<b>Total Time:</b> 35 mins
<b>Servings:</b> 6	<b>Yield:</b> 12 latkes	

---

[Jump to Nutrition Facts](#)

year long.



PHOTO: ANDY SAN

## What Are Latkes?

A latke is a type of potato pancake or fritter found in Ashkenazi Jewish cuisine. The dish, which is traditionally served during Hanukkah, can be made with grated, shredded, or mashed potatoes. This top-rated recipe is made with shredded russet potatoes, all-purpose flour, an egg, an onion, and salt. The potato latkes are fried in peanut oil.

## How to Make Latkes

You'll find the full, step-by-step recipe below — but here's a brief overview of what you can expect when you make these easy potato latkes:

1. Shred the potatoes and wring out excess moisture with a cheesecloth.
2. Mix two cups of the potatoes with the flour, salt, egg, and diced onion.
3. Fry spoonfuls of the potato mixture in hot oil, pressing down to form patties.
4. Cook until golden brown on both sides. Drain on paper towels.



PHOTO: MONTANA

## What to Serve With Latkes

Traditional potato latke toppings include applesauce and sour cream. If you're serving them for breakfast, consider pairing them with smoked salmon and cream cheese or a poached egg. Of course, latkes make a great addition to any Hanukkah table. Explore our [Traditional Hanukkah Menu](#) for delicious recipe inspiration.

## Can You Make Latkes Ahead of Time?

Kind of. Potato latkes are crispiest straight from the pan, but you can prep the ingredients the day before. Shred the potatoes up to 24 hours in advance and store them, submerged in water, in the fridge. Drain them, make the batter, and fry them up to two hours in advance. Reheat them in the oven just before serving.

## Can You Freeze Latkes?

Yes! Here's how to freeze latkes:

Fry and drain them, allow them to cool, then arrange them in a single layer on a baking sheet. Freeze for a few hours or up to overnight. Transfer the now-frozen latkes to a zip-top bag or other freezer-safe container. Freeze for up to two weeks. Reheat in an oven preheated to 450 degrees F.

"I made them for Hanukkah last year, will definitely make them again this year," says [Ania](#). "The key is definitely extracting all the moisture possible via the cheesecloth."

"I squeeze out all of the juice from the potatoes and onion through cloth," according to [SELLARDS](#). "Top off with apple butter and a little sour cream, you can't go wrong!"

"Latkes turned out GREAT," raves [dbear](#). "I also added some minced chives to the potato batter. I used a coffee mug to press them down into thin patties once the potato mixture balls were added to the oil."

Editorial contributions by [Corey Williams](#)

## Ingredients

- 3 medium russet potatoes, peeled
- 1 large egg, beaten, or more to taste
- 2 tablespoons all-purpose flour
- 1 tablespoon grated onion
- ½ teaspoon salt, or more to taste
- ¼ cup peanut oil for frying, or as needed

## Directions

### Step 1

Slice peeled potatoes and run through a food processor fitted with the grater attachment. Place shredded potatoes in a cheesecloth and wring, extracting as much moisture as possible.

### Step 2

Measure 2 cups shredded, drained potatoes and place into a medium bowl; save any extra for another use. Add egg, flour, onion, and salt, and stir until well combined.

### Step 3

Heat 1/4 inch of oil in a large, heavy-bottomed skillet over medium-high heat. Place large spoonfuls of potato mixture into the hot oil, pressing down on them

### Step 4

Remove to a paper towel-lined plate to drain while you cook any remaining latkes. Serve hot.

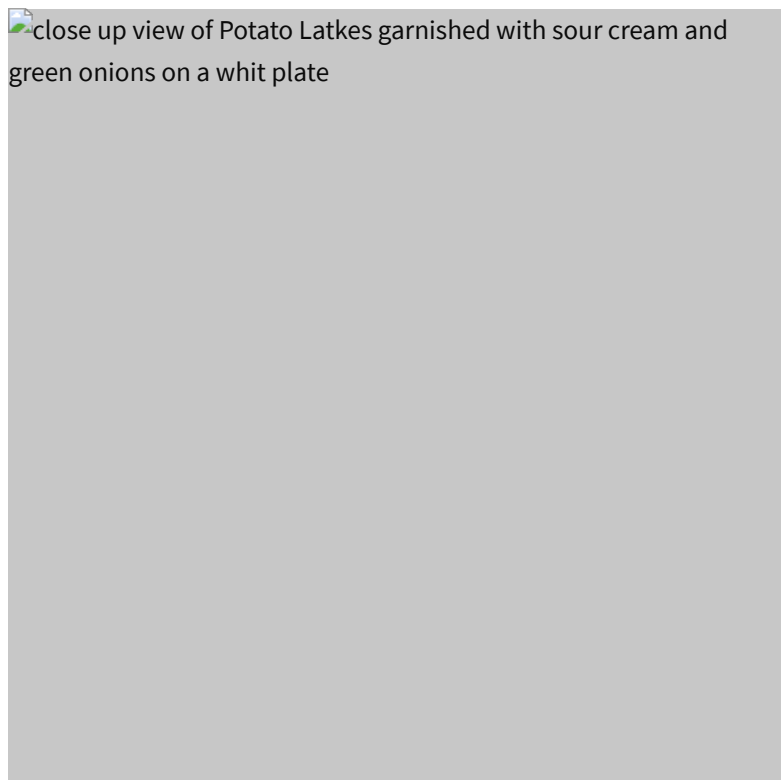


PHOTO: ANDY SAN

### Tips

You can use Yukon Gold potatoes instead of russets.

### Editor's Note:

The original recipe called for 3 eggs and 1 1/2 teaspoons salt. Based on reviews, we have reduced these amounts in the recipe.

I MADE IT 

PRINT 

### Nutrition Facts (per serving)

199

11g

22g

5g

[Show Full Nutrition Label](#)

## Reviews (494)

Check out our [Community Guidelines](#) about reviews.

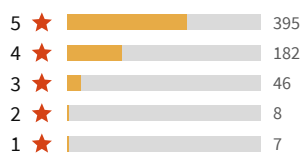


What do you think of this recipe? Share your experience to help others.

**ADD RATING & REVIEW**

★★★★☆ 4.5 out of 5

638 Ratings



Most helpful positive review



**Savta Sinda**

★★★★★ 11/19/2007

I love making Latkes the easy way!! I use the Simply Potatoes already grated! They make wonderful and delicious Latkes!!

[Helpful \(706\)](#)

Most helpful critical review



**aura\_bryt**

☆☆☆☆☆ 12/13/2010

ok, so latkes might not be for me, and they definately aren't for the boyfriend. while i could eat them, and they weren't bad he just couldn't get through it i'll be making him something later.

Log In

Sort By: Newest ▾



**Allrecipes Member**

★★★★★ 01/16/2023

I was in a hurry for a side so I used frozen tater tots. Thawed them in microwave and crushed them up and followed the recipe. They came out really good! My family liked them and it sure beat shredding the potatoes.

👍 [Helpful \(0\)](#)



**Allrecipes Member**

☆☆☆☆☆ 01/04/2023

This was too much like a hash brown for my family. We use more flour and it's more of a pancake filled with potato and onion goodness. I use a griddle with a little oil and cook them just like a pancake. My kids have tried them both ways and don't like them the way this recipe makes them. They like them with a bit more of a pancake consistency.

👍 [Helpful \(1\)](#)



**bsolov**

★★★★★ 12/21/2022



Great recipe! Made exactly the same way as my mother did, with one minor difference. I have made them twice since Hanukkah began on 12/18. This recipe gave me between 8-12 decent size latkes. I plan to make them again before the holiday ends.

[Read More](#)

👍 [Helpful \(2\)](#)



**Allrecipes Member**

★★★★★ 12/19/2022



I loved this simple recipe. Easy to make a double batch. I substituted matzah meal for the flour. Served it with applesauce and sour cream and bit of chives. Great first night of Hanukkah

[Log In](#)**Cheryl Jones**

★★★★★ 08/17/2022

It was delicious and wish I'd made more!! I added garlic powder with the salt and pepper and of course we enjoy3d it with sour cream. The kids loved it !!

[Helpful \(0\)](#)**Allrecipes Member**

★★★★★ 03/18/2022



I think this recipe was simple and easy and was very delicious! I usually don't cook last minute but for this recipe, any time!

[Helpful \(1\)](#)**Violet Moon**

★★★★☆☆ 12/03/2021

Promised a yield of 10 to 12 latkes but I only ended up with 4

[Helpful \(0\)](#)**nagarajaithal1961**

★★★★★ 11/30/2021

Delicious!

[Helpful \(0\)](#)**elle19**

★★★★★ 08/28/2021

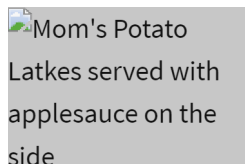
These were delicious! I made no changes.

[Helpful \(2\)](#)



Log In

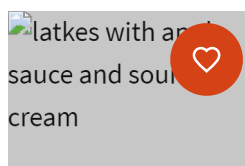
## You'll Also Love



Mom's Potato Latkes served with applesauce on the side

HOW TO

**How to Make Crispy, Golden Latkes**

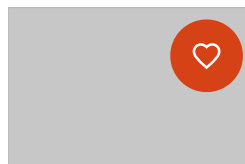


latkes with applesauce and sour cream

PANCAKES

**Air Fryer Latkes**

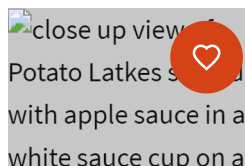
★★★★★ 4 Ratings



EVERYDAY COOKING

**Potato Latkes from Simply Potatoes**

★★★★☆ 6 Ratings

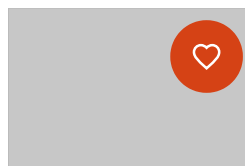


close up view of Potato Latkes served with apple sauce in a white sauce cup on a

PANCAKES

**Mom's Potato Latkes**

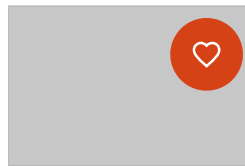
★★★★★ 148 Ratings



PANCAKES

**Foolproof Potato Latkes**

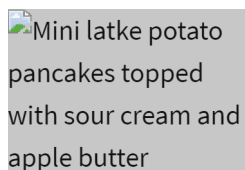
★★★★☆ 35 Ratings



PANCAKES

**Chef John's Classic Potato Pancakes**

★★★★☆ 54 Ratings



Mini latke potato pancakes topped with sour cream and apple butter

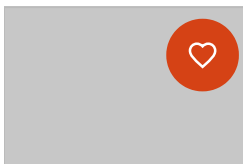
TRENDS

**The Genius Hack That Turns a Freezer Staple Into Perfect Potato Pancakes**

Log In



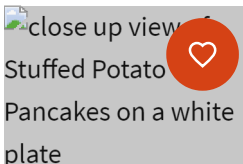
★★★★☆ 118 Ratings



PANCAKES

### Baked Potato Latkes

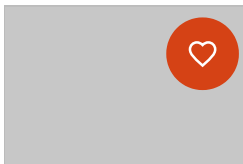
★★★★☆ 29 Ratings



PANCAKES

### Delicious Stuffed Potato Pancakes

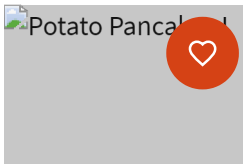
★★★★☆ 91 Ratings



PANCAKES

### Easy Potato Pancakes

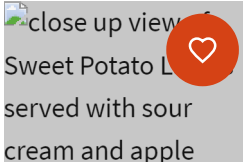
★★★★☆ 160 Ratings



PANCAKES

### Potato Pancakes

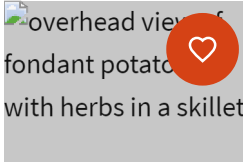
★★★★☆ 289 Ratings



SWEET POTATOES

### Sweet Potato Latkes

★★★★☆ 38 Ratings



ROASTED POTATO RECIPES

### Fondant Potatoes

★★★★☆ 292 Ratings

Log In

★★★★☆ 176 Ratings



POTATO CASSEROLE

### Steakhouse Potatoes Romanoff

★★★★☆ 168 Ratings



NEWSLETTER

Magazine Sub Placeholder Image

Follow Us



DINNERS

MEALS

INGREDIENTS

OCCASIONS

CUISINES

KITCHEN TIPS

NEWS

FEATURES

About Us

Editorial Process

Anti-Racism Pledge

Privacy Policy

Product Vetting

Terms of Service

Advertise

Careers



Log In



Allrecipes is part of the [Dotdash Meredith](#) publishing family.

Please review our updated [Terms of Service](#).