



# Sweet Latkes

Your family's newest Hanukkah tradition: these sweet latkes are made even sweeter with the addition of fresh lemon zest and Bison Cottage Cheese.

Servings	Prep Time	Cook Time	Total Time
16	10m	35m	45m

## Ingredients

- 1 cup Bison Cottage Cheese
- 3 eggs, separated
- 1 cup all-purpose flour
- 2 Tbsp sugar
- ½ cup whipping cream
- 3 tsp lemon zest
- Oil, for frying

## Instructions

1. In a mixing bowl, beat Bison Cottage Cheese, egg yolks, flour, sugar, cream, salt, and lemon zest until smooth.
2. Beat egg whites until stiff, but not dry, and fold into the mixture.
3. In a frying pan, heat oil over medium-high heat. Preheat oven to 250°F.
4. Drop 2 to 3 tablespoons of batter into the pan to form each latke. Fry until golden, about 4 minutes per side.
5. Drain latkes on paper towels and keep warm in oven until ready to serve. Enjoy!

