



Apple pie with vanilla cream

Ingredients

Apple Pie Latkes

- 4 apples, peeled, cored, and halved
- Zest of 1 lemon
- ¼ cup all-purpose flour
- 3 tablespoons light brown sugar
- ¼ teaspoon ground cinnamon
- ½ teaspoon baking powder
- 1 large egg, beaten
- Vegetable oil, for frying

Vanilla Cream

- 1 cup heavy whipping cream
- 2 tablespoons powdered sugar
- 1 vanilla bean, split lengthwise and seeds scraped
- ¼ teaspoon ground cinnamon

Instructions

Apple Pie Latkes

1. Using a box grater, grate the apples into a bowl lined with paper towels. Gather the paper towel edges and squeeze out as much excess juice as possible.
2. Transfer the grated apples back to a clean bowl. In a small bowl, whisk together lemon zest, flour, brown sugar, cinnamon, and baking powder.
3. Toss the flour mixture with the grated apples until evenly coated. Stir in the beaten egg until fully combined.
4. Heat vegetable oil in a skillet over medium-high heat, filling the pan to about ½ inch depth.
5. When the oil is hot, spoon heaping tablespoons of the apple mixture into the pan. Flatten slightly with the back of a spoon. Fry for 1–2 minutes per side, or until golden brown and crisp.
6. Flip carefully and cook the other side until equally golden. Repeat with the remaining batter, adding more oil as needed. Drain cooked latkes on paper towels.

Vanilla Cream

1. In a chilled mixing bowl, whip the heavy cream until it forms soft peaks. Add powdered sugar, vanilla bean seeds, and cinnamon, then continue whipping until stiff peaks form.

To Serve

1. Spoon a dollop of vanilla cream atop each warm apple latke and enjoy immediately.