

Apple and Honey Latkes

1 large apple
2 Tbsp flour
1 tsp sugar
1 egg, beaten
Kosher salt
1 Tbsp olive oil
Honey

Peel and shred apple. Wrap in a clean kitchen towel and twist over a bowl to wring out juice. (Drink juice or save for another use.) Toss shredded apple with flour and sugar in a bowl. Stir in egg; season with salt.

Warm olive oil in a large skillet over medium-high heat. Drop $\frac{1}{4}$ cupfuls of mixture into skillet and fry until golden brown, 3-4 minutes per side. Keep warm in a 200 degree oven until ready to serve. Top with honey.