

Applesauce and Potato Pancakes

Ingredients for Applesauce 4 apples 1 cup water 1 Tablespoon honey ½ tsp cinnamon	Kitchen Tools 1 set dry measuring cups 1 set measuring spoons 1 liquid measuring cup 1 vegetable peeler 1 vegetable scrubber 1 colander 1 whisk 1 water pitcher 1 cutting board Mixing bowls Mixing spoons 1 box grater 1 griddle 1 medium skillet 1 spatula 1 clean, dry towel
Ingredients for Potato Pancakes 3 large baking potatoes 1 large sweet potato 2 green onions 1/3 cup water 1 tsp salt ¼ tsp ground black pepper 2 Tablespoons vegetable oil 1/3 cup whole wheat flour Additional oil for cooking	

Directions:

1. **Make the applesauce:** Core and cut apples into wedges. Cut each wedge into 4 pieces.
2. In a medium skillet, combine apples and water. Cover and cook over medium heat for about 25 minutes, stirring occasionally until apples are soft.
3. Stir in honey and cinnamon and remove from heat. Mash. Cover to keep warm.
4. **Make the potato pancakes:** Peel the potatoes and sweet potato. Grate the potatoes and sweet potato directly into a bowl of water using the side of the grater with the largest holes. Transfer the grated potatoes into a colander and press them to squeeze out as much liquid as possible.
5. Wash the green onions and trim the roots. Cut the green onions into thin slices.
6. In a large bowl, whisk together the water, salt, pepper, and vegetable oil. Add the flour, whisking to form a smooth batter. Stir in the potatoes and green onions and mix well.
7. Heat an electric skillet to high. Spread 2 tablespoons of oil evenly over the surface of the skillet. Spoon about 2 tablespoons of the potato mixture to form each potato pancake. Flatten the pancakes with a spatula and cook until dark golden brown and cooked through, about 4 to 5 minutes on each side. Keep warm until ready to serve.