German Potato Pancakes

Servings: 8
Yield: 14 cakes

4 each russet potato, peeled
1 each onion
1 each egg
2 fluid ounces flour
1 tablespoon salt
1/4 teaspoon pepper
1/4 teaspoon baking powder
4 fluid ounces oill

using a box grater coarlely grate onion and potato season with salt and allow to drain in a colander for 10mins. Then gently squeeze excess liquid.

In a mixing bowl combine potatoes onion flour pepper baking and form into 2" cakes

In a cast iron pan fry each cake in med high heat until golden brown .. Serve warm

Per Serving (excluding unknown items): 59 Calories; 1g Fat (10.9% calories from fat); 2g Protein; 11g Carbohydrate; 1g Dietary Fiber; 27mg Cholesterol; 826mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat; 0 Other Carbohydrates.