

## Potato Pancakes (Deruny)

*Deruny, or Ukrainian potato pancakes, are a simple and delicious comfort food. They have crispy edges and a soft, tasty center, making them perfect for breakfast, a snack, or even dinner. Made with basic ingredients like potatoes, eggs, and flour, they come together quickly and are super easy to make. Traditionally served with sour cream, Deruny are a warm and satisfying dish that brings a little taste of Ukraine to your table!*

Serves: 6-8

Serving Size: 2-3 pancakes

### Ingredients

- 4 large Yukon potatoes (about 2 lbs)
- 1 small yellow onion (4 oz)
- 3 tablespoons all-purpose flour
- 1 large egg
- ½ teaspoon fine salt (or to taste)
- ¼ teaspoon baking soda
- Cooking spray

### Directions

1. Peel and grate the potatoes and onion using the star-shaped side of a grater. Let them drain in a sieve over a bowl.
2. After a few minutes, you'll notice liquid collecting in the bowl. Carefully pour off the liquid, but leave the white potato starch that settles at the bottom—this helps bind the batter.
3. Transfer the grated potatoes and onion to the bowl with the starch. Mix in flour, egg, salt, and baking soda until well combined. The batter should be thick but spoonable.
4. Heat a nonstick skillet over medium heat with cooking spray or a small amount of oil.
5. Spoon heaping tablespoons of batter into the pan, spacing them about 1 inch apart. Cook for 3-4 minutes per side until golden brown.
6. Serve warm with a dollop of Greek yogurt for a healthier alternative to sour cream.

### Nutrition Info per pancake:

Calories: 83, Saturated Fat: 0.1 g, Sodium: 102.5 mg, Added Sugars: 0 g, Fiber: 2.1 g, Protein: 2.5 g

Recipe from:

<https://www.olgainthekitchen.com/deruny/>