

# POTATO APPLE KUGEL



## Ingredients

3	Tablespoons	Olive Oil, divided
2	Large	Eggs
¼	Cup	Flour
1	Teaspoon	Salt
½	Teaspoon	Paprika
½	Teaspoon	Baking Powder
2	Large	Russet Potatoes, peeled & grated
1	Medium	Onion, peeled and grated
1	Medium	Granny Smith apple, peeled & grated

## Directions:

1. Preheat oven to 350°. Place 10” cast iron skillet or casserole in oven while heating (if using glass pie plate, brush with 1 Tbl oil before putting it in the oven).
2. Whisk together 2 tablespoons olive oil, eggs, flour, salt, paprika, and baking powder. Set aside.
3. Grate potatoes and place immediately in bowl of cold water. Grate apple and onion. Drain the potatoes and squeeze out as much moisture as you can. Add to egg mixture along with apple and onion. Mix well.
4. Remove skillet from oven and coat with remaining 1 tablespoon oil. Carefully add the potato mixture and spread out as evenly as possible, pressing down firmly.
5. Return to oven and bake for 1 hour or until the top is a dark golden brown and crunchy. Let sit 5 minutes before serving.