**Jerusalem Artichoke Latkes**

1 cup lukewarm milk

1 tbsp olive oil

1 tbsp active, dry yeast

4 cloves garlic

1 tsp paprika

1 tsp marjoram

¼ tsp salt

1 cup Jerusalem artichokes

1 cup whole wheat flour

½ cup brown rice flour

1 tbsp flaxseed meal

Puree the lukewarm milk, olive oil, yeast, garlic, paprika, marjoram, pepper and salt in blender. Add the j-chokes and blend until the J-chokes are very finely chopped.

Mix the flour, rice flour and flaxseed meal together. Pour blended liquids into the dry ingredients and mix well. Drop heaping tablespoon full of the batter on a parchment-lined or greased cookie sheet. Flatten to ½ inch thickness. Cover with parchment and towel and let rest for 30 – 60 minutes to rise. Cook in a preheated 350 degree oven for 20 minutes. Serve hot or cold. Great with cheese or thinly sliced beef with horseradish.

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