



Air fryer German Potato Pancakes

Description

Crispy on the outside, tender on the inside—**German Potato Pancakes** (or *Kartoffelpuffer*) are a comfort food classic that never goes out of style. Traditionally pan-fried in oil until golden brown, these savory pancakes have found a new home in the air fryer—where they get just as crisp with a fraction of the mess and oil. Whether served for breakfast, lunch, or a cozy snack, these potato pancakes are a flavorful nod to old-world German cooking, now made easier and healthier.

Growing up, Sunday mornings in our home meant one thing: the smell of sizzling potatoes filling the kitchen. My grandmother, who learned the recipe from her own mother in Germany, would stand by the stove flipping potato pancakes while we waited—impatiently—for our plates to be filled. She never measured a single ingredient, yet they came out perfect every time: golden brown, crackling at the edges, and soft in the center.

Now, years later, I wanted to bring that same tradition into my kitchen—but with a modern twist. Instead of standing over a hot skillet and dealing with oil splatter, I decided to try them in the air fryer. The result? A game-changer. Same crispy texture, same nostalgic flavor—just less hassle and guilt.

These Air Fryer German Potato Pancakes are more than just a recipe—they're a piece of my heritage made easier for busy days, and a reminder that comfort food doesn't have to be complicated.

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Ingredients

- 1 lb russet potatoes
- 1 small yellow onion
- Pinch of salt plus more for seasoning
- Pinch of black pepper for savory pancakes
- 3 tbsp all-purpose flour
- 1 large egg
- Vegetable oil for frying

Instructions

1. Wash and peel the potatoes. Grate them into a bowl using the large grating side of a box grater. Grate the onion into the same bowl.
2. If there is excess liquid pooling in the potato mixture, drain off as much as possible.
3. Add the salt, pepper (if making savory pancakes), flour and egg to the potato-onion mixture. Use your hands to thoroughly mix everything together into a thick batter.
Heat 1-2 tbsp vegetable oil over medium heat in a large skillet. For each pancake, scoop about 2 tbsp of the potato batter into the hot oil, flattening slightly with the back of a spoon or spatula.
4. Air fryer the pancakes for 3-4 minutes per side at 300F/160C until deeply golden brown and crispy on both sides. Transfer to a paper towel-lined plate.
5. Once all the pancakes are cooked, reheat them one more time for 30-60 seconds per side for extra crunch.
6. Serve the potato pancakes immediately while hot and crispy. Top with applesauce, brown sugar, sour cream, yogurt sauce or any other desired toppings.

Amount Per Serving

Calories: kcal

Serving: servings, Carbohydrates: 21.5 g, Protein: 22.5 g, Fat: 3.5 g, Saturated Fat: 1 g, Cholesterol: 69 mg, Sodium: 426.5 mg, Fiber: 1.5 g, Sugar: 1.5 g

Category

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