



Crispy Air Fryer Potato Cakes

Description

Looking for a quick, tasty, and crowd-pleasing side dish or snack? These **Air Fryer Potato Cakes** are the answer! Crispy on the outside, soft and fluffy on the inside, and packed with savory flavor, theyâ??re the perfect addition to any meal â?? or enjoy them solo with your favorite dipping sauce.

Whether youâ??re using up leftover potatoes or starting fresh, this simple recipe is easy to whip up in under 30 minutes. No frying oil needed â?? the air fryer gives you that irresistible crunch with way less mess and fat.

Why Youâ??ll Love These Potato Cakes

- â?? **Crispy without deep frying**
- â?? **Ready in under 30 minutes**
- â?? **Uses simple, budget-friendly ingredients**
- â?? **Customizable with your favorite herbs and spices**
- â?? **Perfect as a side, appetizer, or snack**

Ingredients

Hereâ??s everything you need to make these golden potato cakes:

- **4 medium potatoes**, peeled and grated
- **1 small onion**, grated
- **1 egg**
- **1/4 cup all-purpose flour**
- **1/2 teaspoon salt**
- **1/4 teaspoon black pepper**
- **1/2 teaspoon garlic powder**
- **1/2 teaspoon dried parsley**
- **Cooking spray** (*for the air fryer*)

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Instructions

Step 1: Prepare the Potato Mixture

Grate the **potatoes** and **onion**.

Using a clean kitchen towel or cheesecloth, **squeeze out as much moisture as possible**. This is key for crispy cakes!

In a large bowl, combine the grated mixture with **egg, flour, salt, pepper, garlic powder**, and **parsley**. Stir until fully combined and the mixture holds together.

Step 2: Shape the Potato Cakes

Preheat your air fryer to **200°C (400°F)** for about 3 minutes.

Scoop about **1/4 cup** of the potato mixture and form it into a flat, round patty. Repeat with the rest of the mixture.

Step 3: Cook in the Air Fryer

Spray both sides of each potato cake lightly with **cooking spray**.

Place the patties in a **single layer** in your air fryer basket – don't overcrowd (work in batches if needed).

Air fry at **200°C (400°F)** for **10-12 minutes**, flipping halfway through, until the cakes are **golden brown and crispy** on both sides.

Step 4: Serve and Enjoy

Let the potato cakes cool slightly before serving.

Optional toppings & dips:

- Sour cream
- Applesauce
- Spicy mayo
- Ranch dressing
- Ketchup or hot sauce

Recipe Tips & Variations

- **No fresh potatoes?** You can use thawed frozen hash browns in a pinch.
- **Make it cheesy:** Add 1/4 cup shredded cheddar or parmesan to the mix.
- **Spice it up:** Add a pinch of smoked paprika or chili flakes.
- **Make ahead:** Shape the patties and store in the fridge for up to 24 hours before air frying.

Serving Ideas

These crispy potato cakes go great with:

- Grilled chicken or steak
- Fried eggs for breakfast
- A fresh salad
- As a snack or appetizer with dips

Storage & Reheating

- **Fridge:** Store leftovers in an airtight container for up to **3 days**.
- **Freezer:** Freeze cooked cakes for up to **2 months**. Reheat directly in the air fryer.
- **Reheat:** Pop them back in the air fryer at 180°C (350°F) for 4-5 minutes to crisp them up again.

Recipe Summary

Prep Time

15 minutes

Cook Time

10-12 minutes per batch

Total Time

25-30 minutes

Servings

4

Final Thoughts

These **Air Fryer Potato Cakes** are proof that you don't need a frying pan or loads of oil to enjoy a golden, crispy treat. They're easy, satisfying, and versatile enough for breakfast, lunch, or dinner. Try them once, and they're sure to become a staple in your weekly rotation.

Category

1. Air Fryer Recipes

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Author

rauf