

Crispy Air Fryer Potato Pancakes – Easy, Golden, and So Delicious!

Description

Looking for a simple and crispy snack or side dish that everyone will love? These **Air Fryer Potato Pancakes** are golden on the outside, soft on the inside, and made with everyday ingredients. Whether you call them potato fritters, hash brown patties, or potato latkes, this air fryer version is healthier, less greasy, and super easy to make!

Why You'll Love This Recipe

- **Made with basic ingredients** – No fancy ingredients required!
- **Crispy without deep frying** – Thanks to the air fryer.
- **Perfect for snacks, sides, or breakfast** – So versatile.
- **Ready in under 30 minutes** – Fast and family-friendly.

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Ingredients for Air Fryer Potato Pancakes

Here's what you'll need to make these crispy pancakes:

- **3 medium-sized potatoes, grated**
- **1 egg**
- **1 yellow onion, grated**
- **1/4 cup all-purpose flour**
- **1/4 teaspoon salt**
- **1/4 teaspoon black pepper** (*for savory pancakes*)
- **1 tablespoon oil** (*for greasing the air fryer grate*)

Tip: Use starchy potatoes like Russets for the crispiest texture.

Kitchen Tools You'll Need

- Air fryer
- Grater
- Mixing bowl
- Spoon or small ladle
- Spatula or tongs
- Paper towel or clean cloth (for squeezing water)

ð??ª Step-by-Step Instructions

ð??¥ Step 1: Preheat the Air Fryer

Set your air fryer to **400Â°F (200Â°C)** and preheat for 3â??5 minutes.

ð?¥£ Step 2: Mix the Pancake Batter

In a mixing bowl, add:

- Grated potatoes
- Grated yellow onion
- 1 egg

Stir until well combined.

ð?§? Step 3: Add Dry Ingredients

Add:

- 1/4 cup flour
- 1/4 tsp salt
- 1/4 tsp black pepper

Mix everything together. Then, **squeeze out as much liquid as possible** from the mixture using a paper towel or cheesecloth. This step is important for crispiness!

ð?§? Step 4: Grease the Air Fryer

Brush or spray **1 tablespoon of oil** on the air fryer basket or grate to prevent sticking.

ð?¥? Step 5: Shape and Cook

Using a spoon, scoop a portion of the potato mixture into the basket and flatten into a pancake shape (around 3 inches wide). Do not overcrowd â?? cook in batches if needed.

â±ï,• Step 6: Air Fry Until Golden

Cook at **400Â°F (200Â°C)** for **15 minutes**. Flip the pancakes using tongs or a spatula and cook for another **10 minutes**, or until both sides are golden and crispy.

ð??? Note: Cooking time may vary depending on your air fryer model and the thickness of your pancakes.

ð?§• Serving Suggestions

Air Fryer Potato Pancakes are best served hot and crispy. Here are some great serving ideas:

- With **sour cream** and fresh herbs (like parsley or chives)
- With **applesauce** for a sweet-and-savory combo
- With **spicy ketchup, garlic mayo, or ranch dip**
- As a **breakfast side** with eggs and toast
- Topped with saut ed spinach or greens

Recipe Tips and Tricks

- **Squeeze well:** The drier the mixture, the crispier the pancakes.
- **Use parchment paper:** If your air fryer basket is prone to sticking, line it with perforated parchment paper.
- **Batch cooking:** Don t overcrowd the air fryer; this ensures proper air circulation.
- **Make ahead:** You can prepare the mixture a few hours ahead, but always squeeze out moisture right before cooking.

Storage & Reheating

• Store:

- Place cooled pancakes in an airtight container.
- Refrigerate for up to **3 days**.

• Reheat:

- Reheat in the air fryer at **350 F (175 C)** for **5 6 minutes**, or until warm and crispy again.
- You can also reheat in a skillet for a few minutes on each side.

• Freeze:

- Freeze in layers with parchment paper in between.
- Reheat from frozen in the air fryer at **375 F (190 C)** for **10 12 minutes**.

Frequently Asked Questions

Q: Can I use sweet potatoes instead?

Yes! Sweet potatoes can be used in place of regular potatoes for a sweeter version.

Q: Can I skip the flour?

Flour helps bind the pancakes, but you can substitute with breadcrumbs or a gluten-free flour alternative.

Q: Why are my pancakes soggy?

This usually happens if you don't squeeze out enough moisture from the potatoes and onion. Make sure the mixture is as dry as possible before cooking.

Q: Do I need to flip them?

Yes, flipping helps them crisp on both sides. Use tongs or a spatula carefully.

• Final Thoughts

Air Fryer Potato Pancakes are a **quick, crispy, and satisfying** way to enjoy potatoes in a new form. With just a handful of ingredients and minimal oil, they're lighter than traditional fried versions but still packed with flavor and crunch.

Whether you serve them as a snack, breakfast side, or part of dinner, they're sure to become a regular on your menu. Try them today and taste the crispy goodness for yourself!

Category

1. Air Fryer Recipes

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