Learn to make Air fryer potato cakes in easy steps for a simple snack at teatime.

- Prep Time 20 minutes mins
- Cook Time 40 minutes mins
- Total Time 1 hour hr

Course: AppetizersCuisine: American

• Keyword: Air fryer potato cakes

### **Equipment**

- Air fryer
- pastry brush
- cookie cutter
- saucepan
- parchment paper

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# **Ingredients**

- 3 potatoes boiled, large . Refer notes below
- 2 tbsp. oil
- salt and pepper as per taste

## **Instructions**

- In a saucepan of boiling water, boil the potatoes. Let it cool.
  3 potatoes
- Peel the potatoes once cool.
- To grate the potatoes, you can use either a grater or a food processor. Add oil,salt and pepper,mix the mixture well.
   salt and pepper
- In the meantime, make sure to preheat the air fryer to 190°C or 375°F.Once your air fryer is preheated, you have the option to line it with parchment paper if desired. To create a patty of your preferred shape, simply use a cookie cutter.
- Make sure that they do not overlap with one another.
- Cook in an air fryer at 190 C (375 F) for 15 minutes, brushing with oil once. Apply another coat of oil and then turn it over. Cook at 200C | 390 F for 7-8 minutes or until crispy. You can remove the parchment paper during the last few minutes of cooking.
  2 tbsp. oil
- Serve immediately.

### **Notes**

For boiling potatoes – Boil them until they are soft( at least 20 minutes or more in a pot of boiling water) and you can easily pierce a knife across them. If using an instant pot, boil them on high pressure for 10 minutes, release pressure after 5 minutes. Again, this will depend on the size of the potatoes.

This recipe of potato cakes is different from the homemade hashbrowns recipe as we have **completely** boiled the potatoes here, while in the hashbrown, we **partially** boil the potatoes.

# **Variations**

If you like your meal spicy, you may coat them in peri peri. You can also brush any spice mix + 1tbsp oil to give it a new flavor like Moroccan, Sriracha or Cajun.