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: Appetizers
- Cuisine: 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.