

Easy Homemade Potato Pancakes - A German Comfort Classic

Few dishes strike the perfect balance between simple ingredients and knockout flavor quite like



OVEN
375°F

TIME
4 min

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INGREDIENTS

- 2 lbs (900g) potatoes, peeled and grated
- 1 small onion, grated
- 2 large eggs
- ... cup all-purpose flour
- 1 teaspoon salt
- ‰ teaspoon black pepper
- Vegetable oil for frying

DIRECTIONS

- ? Step 1: Mix the Batter: Grate the potatoes and onion, then press out any excess moisture using a clean towel or cheesecloth. Transfer to a large bowl and add the eggs, flour, salt, and pepper. Mix until well combined.
- ? Step 2: Heat the Pan: In a large skillet over medium heat, add a generous drizzle of oil and let it get hot.
- ? Step 3: Form the Pancakes: Scoop 2-3 tablespoons of the potato mixture into the skillet. Flatten gently with a spatula to form a pancake shape.
- ? Step 4: Cook Until Crispy: Cook for 3-4 minutes per side, or until golden brown and crisp. Transfer to a paper towel-lined plate to drain.
- ? Step 5: Repeat: Continue cooking in batches, adding more oil as needed. Keep finished pancakes warm in a low oven while you fry the rest.

TIPS FOR SUCCESS

Dry is key : Make sure to squeeze out as much liquid as possible for crispier results.

Don't overcrowd the pan-this drops the oil temp and leads to soggy pancakes.

Use cast iron or nonstick for the best sear.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-homemade-potato-pancakes-a-german-comfort-classic/>