

## Easy Homemade Kartoffelpuffer (German Potato Pancakes) Recipe

If you love crispy, golden-brown potatoes, you're going to love



**OVEN**  
**400°F**

**TIME**  
**15 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 4 large russet potatoes, peeled and grated
- 1 small onion, grated
- 2 large eggs
- 1/4 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon nutmeg (optional, for traditional flavor)
- Vegetable oil, for frying

For Serving:

- Applesauce (traditional)
- Sour cream

Chopped fresh parsley (optional garnish)

How to Make German Potato Pancakes (Step-by-Step):

1. Grate the Potatoes and Onion:
2. Mix the Batter:
3. Heat the Oil:
4. Form and Fry the Pancakes:
5. Drain and Serve:

Pro Tips for the Best German Potato Pancakes:

Squeeze out as much liquid as possible - this prevents soggy pancakes.

Use a cast-iron or heavy-bottomed pan for even cooking and crispy edges.

Don't overcrowd the pan - fry in batches for even browning.

For extra crispiness, place cooked pancakes on a wire rack instead of paper towels.

What to Serve With Kartoffelpuffer:

Applesauce - the traditional German pairing.

Sour cream - for a creamy, savory contrast.

Smoked salmon or ham - makes it a more filling meal.

Fried eggs - perfect for breakfast.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

## DIRECTIONS

- 1.** Grate the Potatoes and Onion: Use a box grater or food processor to finely grate the potatoes and onion. Place them in a clean kitchen towel and squeeze out as much liquid as possible-this helps the pancakes get extra crispy!
- 2.** Mix the Batter: In a large bowl, mix the grated potatoes and onion with eggs, flour, salt, pepper, and nutmeg. Stir until well combined.
- 3.** Heat the Oil: In a large skillet, heat about 1/4 inch of vegetable oil over medium-high heat until hot but not smoking.
- 4.** Form and Fry the Pancakes: Drop about 2 tablespoons of batter into the skillet, spreading it slightly into a round, thin pancake. Cook for 2-3 minutes per side, or until golden brown and crispy.
- 5.** Drain and Serve: Transfer the pancakes to a paper towel-lined plate to drain excess oil. Serve immediately with applesauce or sour cream.
- 6.** Pro Tips for the Best German Potato Pancakes: Squeeze out as much liquid as possible - this prevents soggy pancakes.
- 7.** Use a cast-iron or heavy-bottomed pan for even cooking and crispy edges.
- 8.** Don't overcrowd the pan - fry in batches for even browning.
- 9.** For extra crispiness, place cooked pancakes on a wire rack instead of paper towels.
- 10.** What to Serve With Kartoffelpuffer: Applesauce - the traditional German pairing.
- 11.** Sour cream - for a creamy, savory contrast.

12. Smoked salmon or ham - makes it a more filling meal.
13. Fried eggs - perfect for breakfast.
14. FAQs (From My Kitchen to Yours): Q: Can I make these ahead of time?A: Yes! Reheat in a 400°F (200°C) oven for 10 minutes to restore crispiness.
15. Q: Can I freeze potato pancakes?A: Absolutely! Let them cool, then freeze on a baking sheet. Once frozen, transfer to a freezer bag. Reheat in the oven at 375°F for 15 minutes.
16. Q: What potatoes work best?A: Russet potatoes work best because they have the right amount of starch for crispiness.
17. Q: Can I make these gluten-free?A: Yes! Swap the flour for gluten-free flour or cornstarch.
18. Why You'll Love This Recipe: These German Potato Pancakes (Kartoffelpuffer) are the perfect balance of crispy, golden edges and tender potato goodness. Whether you serve them as a breakfast, side dish, or snack, they're quick, easy, and incredibly delicious.
19. Try this recipe and let me know what you think! Do you prefer them sweet with applesauce or savory with sour cream?Either way, you can't go wrong with this classic dish. Happy cooking!

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

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