

## Classic Amish Potato Pancakes: Crispy & Delicious

Here's what you'll need for these wonderfully rustic Amish Potato Pancakes:



**OVEN**  
**200°F**

**TIME**  
**4-6 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 pounds Russet potatoes (about 3-4 medium), peeled  
1 medium onion, peeled  
2 large eggs, lightly beaten  
1/4 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon freshly ground black pepper  
1/4 teaspoon baking powder (optional, for a slightly lighter pancake)  
1/4 cup vegetable oil or clarified butter (for frying), plus more as needed

### DIRECTIONS

1. Let's get frying these delightful potato pancakes!
2. Prepare : Potatoes and Onion: Using a box grater or food processor with a shredding disc, grate the peeled potatoes and onion.
3. Squeeze : Out Moisture: This is a crucial step! Place the grated potatoes and onion in a clean kitchen towel or several layers of cheesecloth. Gather the edges and twist tightly to squeeze out as much excess liquid as possible. The drier they are, the crispier your pancakes will be. You'll be surprised how much liquid comes out!
4. Combine : Ingredients: Transfer the squeezed potato and onion mixture to a large mixing bowl. Add the lightly beaten eggs, all-purpose flour, salt, black pepper, and optional baking powder. Mix everything together until just combined. Be careful not to overmix, as this can activate the gluten in the flour and make the pancakes tough.
5. Heat : Oil: Heat 1/4 cup of vegetable oil or clarified butter in a large, heavy-bottomed skillet (cast iron works great!) over medium-high heat. You'll know it's hot enough when a small piece of the mixture sizzles immediately upon contact.
6. Form and : Fry Pancakes: Scoop about 1/4 cup of the potato mixture per pancake into the hot oil. Flatten gently with the back of a spoon or spatula to form a pancake about 1/2 inch thick and 3-4 inches in diameter. Don't overcrowd the pan; cook in batches if necessary.
7. Cook : Until Golden: Fry for 4-6 minutes per side, or until deep golden brown and crispy on both sides, and the inside is cooked through. The exact time will

depend on your stove and the thickness of your pancakes.

8. Drain: Transfer the cooked potato pancakes to a wire rack lined with paper towels to drain any excess oil.
9. Serve : Immediately: Serve the Amish Potato Pancakes hot!

## SWAPS & NOTES

**Potatoes :** Russet potatoes are ideal for their high starch content, which helps create a crispy exterior and tender interior.

Yukon Golds can also work, but avoid waxy potatoes like red new potatoes, as they won't shred as well or get as crispy.

**Onion :** A yellow or white onion is traditional.

For a milder flavor, you can grate or finely mince the onion.

## TIPS FOR SUCCESS

**Dry Potatoes are Happy Potatoes :** The single most important tip for crispy potato pancakes is to remove as much moisture from the shredded potatoes as possible.

**Don't Overcrowd the Pan :** Frying too many pancakes at once lowers the oil temperature and leads to soggy, not crispy, results.

**Consistent Heat :** Maintain a consistent medium-high heat.

If it's too low, the pancakes absorb too much oil and get greasy.

