

## Crispy Homemade Potato Pancakes: A Classic Comfort Food

crispy, golden-brown potato pancakes



**OVEN**  
**375°F**

**TIME**  
**30 min**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 4 medium potatoes (Russet or Yukon Gold)
- 1 small onion, grated
- 1 large egg
- ... cup all-purpose flour
- $\frac{1}{2}$  teaspoon salt
- ... teaspoon black pepper
- $\frac{1}{2}$  teaspoon garlic powder (optional)
- ... teaspoon baking powder (for extra crispiness)
- 2 tablespoons vegetable oil (for frying)

How to Make Crispy Potato Pancakes:

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

My Best Tips for Extra Crispy Potato Pancakes:

Drain excess liquid - Squeeze out as much water from the grated potatoes as possible for crispier pancakes.

Use high-starch potatoes - Russet potatoes work best for a crispy texture.

Cook in batches - Avoid overcrowding the pan to keep them crispy.

Reheat in the oven - To keep leftovers crispy, reheat them in the oven at 375°F (190°C) for 5-10 minutes instead of the microwave.

#### What to Serve with Potato Pancakes:

Sour cream - The classic savory topping.

Applesauce - A sweet contrast to the crispy pancakes.

Smoked salmon - For an elegant brunch option.

Eggs and bacon - A perfect breakfast combination.

Chopped green onions or chives - For a fresh garnish.

FAQs:

## DIRECTIONS

- 1.** Grate the Potatoes: Peel the potatoes and grate them using a box grater or food processor. Place the grated potatoes in a clean kitchen towel and squeeze out as much excess moisture as possible.
- 2.** Mix the Batter: In a large bowl, combine the grated potatoes, grated onion, egg, flour, salt, pepper, garlic powder, and baking powder. Mix well until everything is fully combined.
- 3.** Heat the Oil: In a large skillet, heat 2 tablespoons of vegetable oil over medium-high heat until hot but not smoking.
- 4.** Form and Fry the Pancakes: Scoop about ... cup of the potato mixture and flatten it into a thin pancake in the skillet. Cook for 3-4 minutes per side, or until golden brown and crispy.
- 5.** Drain and Serve: Transfer the cooked pancakes to a paper towel-lined plate to absorb excess oil. Repeat with the remaining batter, adding more oil as needed.
- 6.** Serve immediately with sour cream, applesauce, or your favorite dipping sauce!
- 7.** My Best Tips for Extra Crispy Potato Pancakes: Drain excess liquid - Squeeze out as much water from the grated potatoes as possible for crispier pancakes.
- 8.** Use high-starch potatoes - Russet potatoes work best for a crispy texture.
- 9.** Cook in batches - Avoid overcrowding the pan to keep them crispy.
- 10.** Reheat in the oven - To keep leftovers crispy, reheat them in the oven at 375°F (190°C) for 5-10 minutes instead of the microwave.

11. What to Serve with Potato Pancakes: These crispy pancakes pair well with:
12. Sour cream - The classic savory topping.
13. Applesauce - A sweet contrast to the crispy pancakes.
14. Smoked salmon - For an elegant brunch option.
15. Eggs and bacon - A perfect breakfast combination.
16. Chopped green onions or chives - For a fresh garnish.
17. FAQs: Can I make potato pancakes ahead of time?Yes! Store cooked pancakes in the fridge for up to 3 days, and reheat in the oven or skillet before serving.
18. Can I freeze potato pancakes?Absolutely! Place them in a single layer on a baking sheet, freeze until firm, then transfer to a freezer bag. Reheat in a 375°F oven for 15-20 minutes.
19. Can I make these without flour?Yes! Substitute potato starch or almond flour for a gluten-free version.
20. These crispy, homemade potato pancakes are the perfect blend of crunchy and fluffy, making them a classic, satisfying dish for any meal. Whether you're serving them for breakfast, as a side, or as a snack, they'll always be a hit.
21. Give them a try and let me know how they turn out!

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

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