



air fryer latkes

A Hanukkah tradition!

2 large
russet potatoes
1 small
sweet onion
1 egg
2 tablespoons flour
1 teaspoon
baking powder
1 teaspoon salt
Pepper to taste
Cooking spray

1. Grate the potatoes and onion.
Use a towel to squeeze out moisture.
2. Mix the dried potatoes and onions
with egg, flour, baking powder,
salt and pepper. Form into 8 patties.
3. Coat the air fryer rack with cooking spray.
Place the patties on the rack. Spray the
tops with cooking spray.
4. Cook at 375°F for 7 minutes. Flip the
patties and cook for 7 more minutes.

*Serve warm with sour cream
or applesauce.*



© Nutrition Matters, Inc. All Rights Reserved.
This tipsheet can be reproduced for educational purposes.



air fryer latkes

A Hanukkah tradition!

2 large
russet potatoes
1 small
sweet onion
1 egg
2 tablespoons flour
1 teaspoon
baking powder
1 teaspoon salt
Pepper to taste
Cooking spray

1. Grate the potatoes and onion.
Use a towel to squeeze out moisture.
2. Mix the dried potatoes and onions
with egg, flour, baking powder,
salt and pepper. Form into 8 patties.
3. Coat the air fryer rack with cooking spray.
Place the patties on the rack. Spray the
tops with cooking spray.
4. Cook at 375°F for 7 minutes. Flip the
patties and cook for 7 more minutes.

*Serve warm with sour cream
or applesauce.*



© Nutrition Matters, Inc. All Rights Reserved.
This tipsheet can be reproduced for educational purposes.