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Old Fashioned Potato Cakes



These potato cakes are great with any meal or as a snack. Simple and quick to make with only a few ingredients. Kids of ALL ages love 'em.

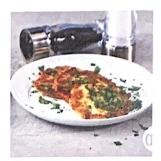
Prep: 10 mins

Cook: 10 mins

Total: 20 mins

Servings: 4

Yield: 4 servings



Ingredients

2 cups mashed potatoes

1 cup all-purpose flour

1 onion, diced

1 egg

½ teaspoon ground black pepper

½ teaspoon salt

1/2 cup vegetable oil, or as needed

Directions

Step 1

Mix mashed potatoes, flour, onion, egg, black pepper, and salt together in a bowl until batter consistency.

Step 2

Heat vegetable oil in a skillet over medium heat. Drop 4-inch circles of batter into hot oil. Cook until golden brown, about 5 minutes per side. Remove with a slotted spoon and drain on paper towels. Repeat with remaining batter.

Editor's Note:

We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature, ingredient density, and the specific type of oil used.

Nutrition Facts

Per Serving:

254.8 calories; protein 7.1g 14% DV; carbohydrates 45.1g 15% DV; fat 4.9g 8% DV; cholesterol 48.6mg 16% DV; sodium 627.1mg 25% DV.

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