



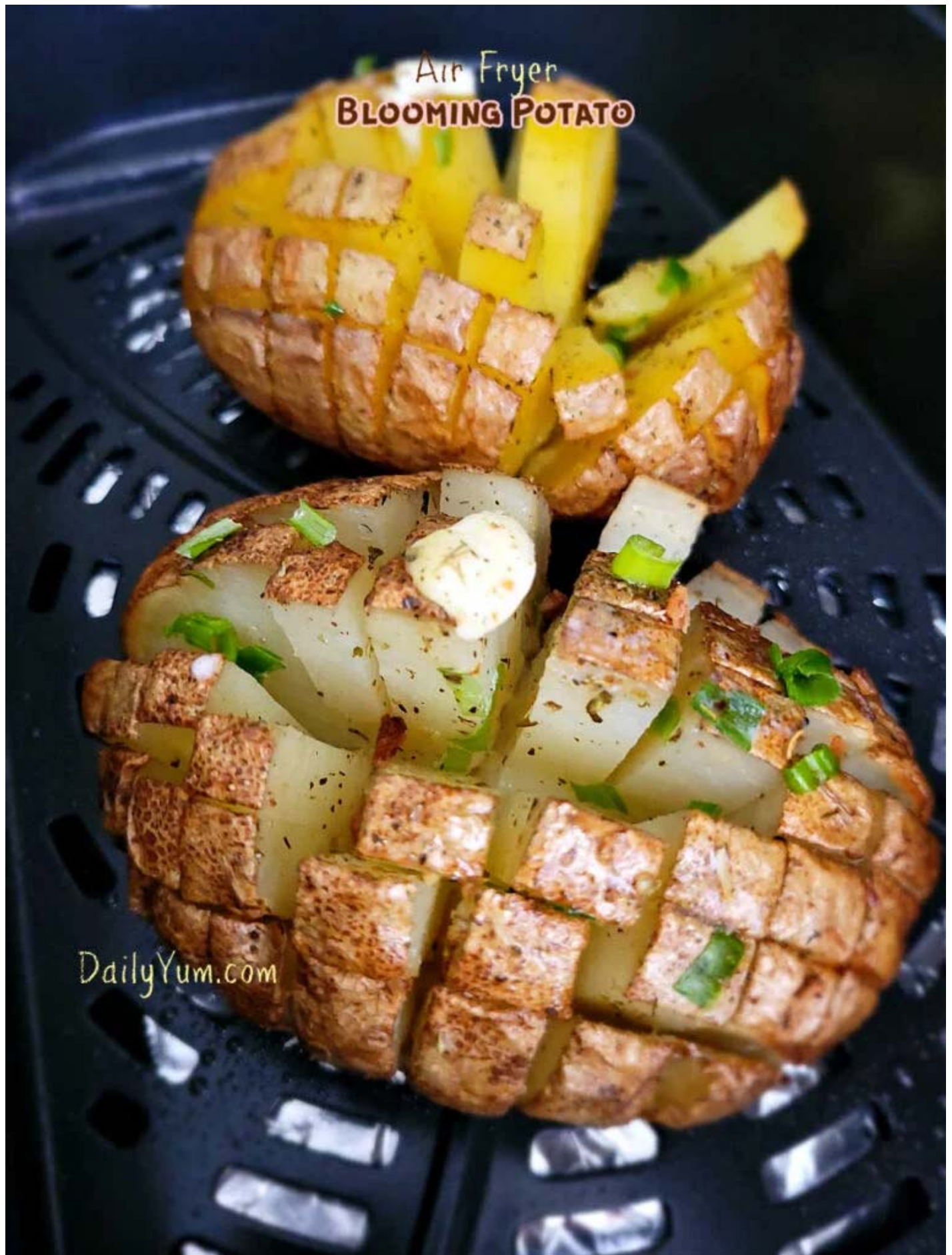
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AIR FRYER BLOOMING BAKED POTATOES

November 18, 2022 by [Irina](#) [4 Comments](#)

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These **Air Fryer Blooming baked potatoes** are a showstopping alternative to regular [Baked potatoes](#) and [Hasselback potatoes](#). These bloomers are sliced lengthwise and crosswise, while still attached to the base. Air-fried to perfection, I love how they get crispy on the outside and fluffy and soft in the middle, and the cheesy toppings make them irresistible.



Bloomin' Potatoes are cooked in [Ninja Foodi XL 6-in1 Air Fryer](#)

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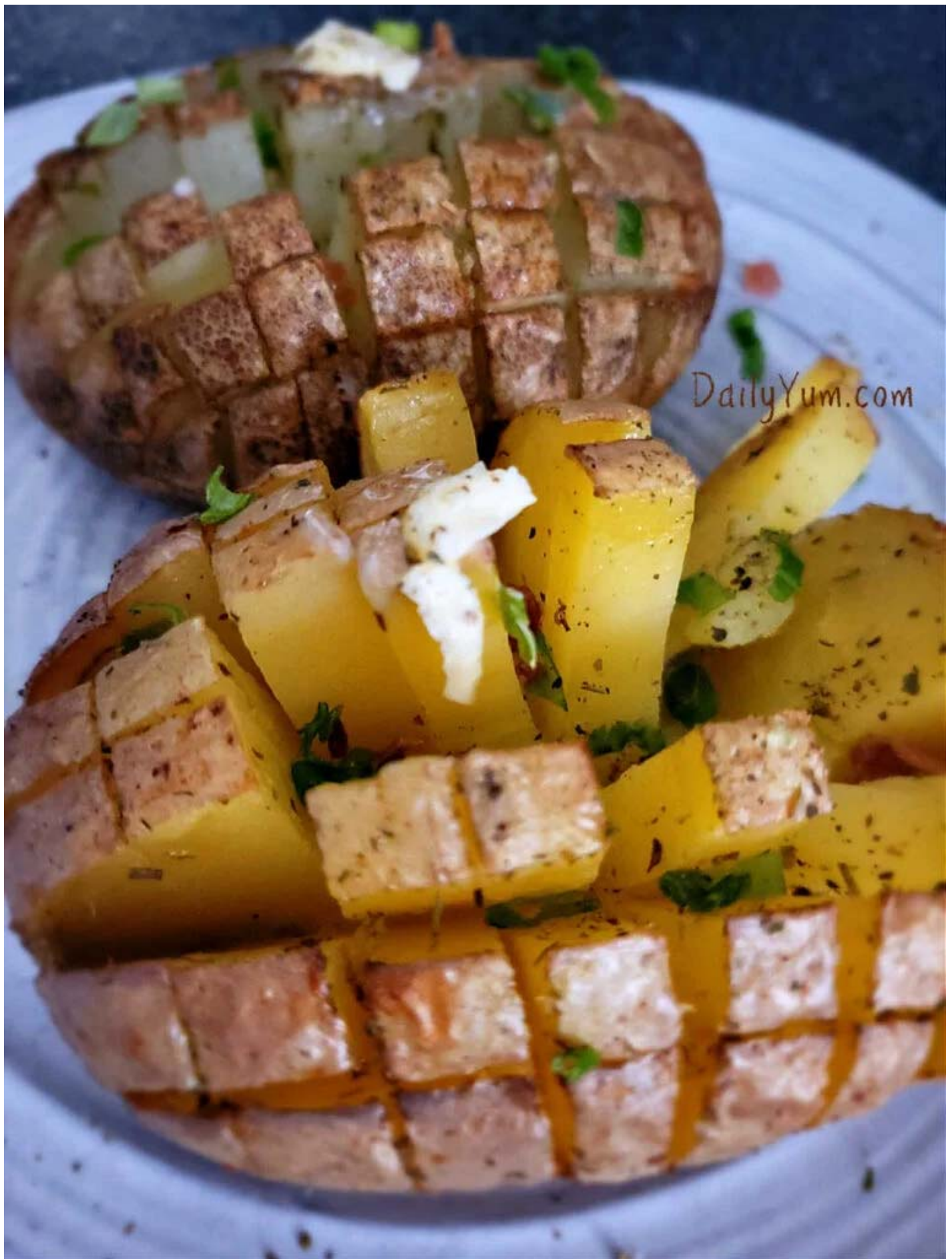
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My kids always request [Hasselback potatoes](#). They're so fun to eat. The potato slices create a lot of surface area for ketchup and other dipping sauces, and the ridges make it easy to grab a little bit of potato with each bite. I came up with the idea of slicing a potato not just crosswise, but lengthwise to create an elegant twist on a classic Hasselbacks.

I named the new dish the **Blooming potatoes** and it turned into a family favorite in one second. Please also give these [Blooming Sweet Potatoes](#) a try for a healthier version. My kids were obsessed!



WHY BLOOMING BAKED POTATOES ARE A WINNER?

- They are perfect for any special occasion, holidays, and as finger food. Kids especially love them.
- They are fun to eat and visually appealing. The way the slices fan out creates an eye-catching and elegant effect.
- It's like a potato flower, and it's edible!
- Crispy skin on the outside and fluffy soft middle.
- Blooming baked potatoes are easy to customize. You can add any number of toppings, from cheese and bacon to sour cream and chives. We always enjoy trying new combinations, and never tire of this versatile dish.

HOW TO MAKE A BLOOMING POTATO IN THE AIR FRYER

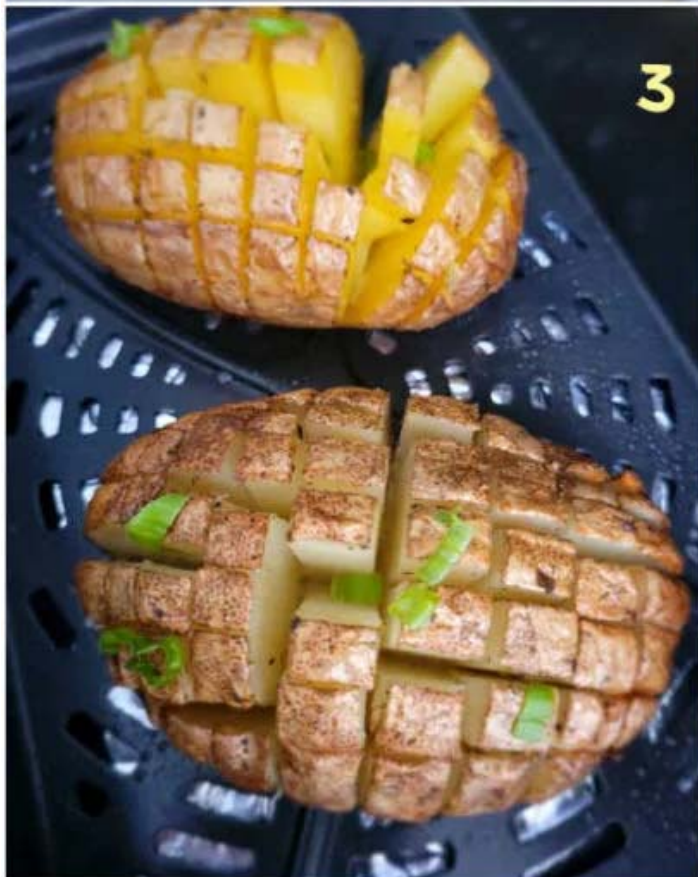
INGREDIENTS:

- 2 Medium potatoes, sliced crosswise and lengthwise
- 1 TBS Olive oil or [spray oil](#).
- Salt and pepper to taste
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried rosemary
- 1 TBS fresh parsley, finely chopped (for garnishing)

- Optional toppings: Butter, Bacon crumbles, Shredded cheese, Chives or green onions, sour cream.

INSTRUCTIONS

The key to making perfect Air Fryer Baked Blooming potatoes is to slice them thinly and evenly so that they cook through and become nice and crispy.



- Start by washing and scrubbing your potatoes, then pat them dry.

- Slice them crosswise and lengthwise into thin slices. Be careful not to cut all the way through. The potato petals must still be attached to the base of the potato. Photo 1.
- Place the potatoes in the microwave, and cook on high for 5-7 minutes until soft. Photo 2.
- Preheat the air fryer to 390°F (195°C).
- Remove potatoes from the microwave and brush them with olive oil or melted butter, then sprinkle with salt and pepper, to taste, garlic powder, rosemary, thyme, and/or seasoning of choice.
- Place the potatoes in the air fryer and cook on airfry setting for 10-12 minutes, or until they are tender and golden brown with crispy skin. I use [Ninja Foodi XL 6in1](#). Image 3.
- The Blooming potatoes are ready to be served. Sprinkle with your favorite toppings and enjoy! Image 4.



Air fryer Baked Blooming Potato, loaded with butter, cheese, and chives.

HOW TO CUT BLOOMIN' HASSELBACK POTATO

To cut Bloomin' potato, first place it on a cutting board. Then, use a [sharp knife](#) to make thin slices along the potato, then across the potato, careful not to cut all the way through. Aim to make the squares (potato petals) approximately 5-7 mm in size (0.197-0.276 inches).

WHICH POTATOES ARE BEST FOR BAKING?

There are a variety of potatoes that can be used for baking, but some are better than others.

Russet potatoes are large and have rough, thick skin. They're also high in starch, which makes them ideal for baking.

Another good option is **Yukon Gold and Creamer potatoes**. These potatoes are slightly smaller than Russets and have thinner skin. They're also lower in starch, which gives them a creamier texture.



BLOOMING BAKED POTATO TOPPINGS:

We love to rip the potato petals off and dip them in [homemade Chipotle sauce](#) or [Copycat Chick-Fil-A Sauce](#).

For a savory option, try diced ham or crumbled bacon.

Add shredded cheese, sour cream, and chives for a classic flavor combination.

If you're in the mood for something a little more indulgent, go for butter, brown sugar, and cinnamon.

My personal favorite is to top my Blooming potato with [Air Fryer Poached Egg](#). I love how runny yolk adds an extra layer of indulgence to the already delicious potato, making it the perfect brunch dish.

MORE POTATO RECIPES YOU'LL LOVE:

- [Air-fried Baked Sweet Potatoes](#)
- [Air Fryer Crispy Potato Chips from a can](#)
- [Lipton Onion Soup Potatoes](#)
- [Potatoes and Onions in the air fryer](#)

YIELD: 2

AIR FRYER BLOOMING BAKED POTATOES

These Air Fryer Blooming potatoes are a showstopping alternative to traditional Hasselback potatoes. The potatoes are sliced lengthwise and crosswise, while still attached to the base.

Crispy on the outside and fluffy on the inside, and the cheesy toppings make them irresistible.

PREP TIME

5 minutes

COOK TIME

12 minutes

ADDITIONAL TIME

7 minutes

TOTAL TIME

7 minutes

**PRINT**

INGREDIENTS

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- 1 TBS Olive oil or spray oil.
- Salt and pepper to taste
- ¼ teaspoon garlic powder
- ¼ teaspoon dried thyme
- ¼ teaspoon dried rosemary
- 1 TBS fresh parsley, finely chopped (for garnishing)
- Optional toppings: Butter, Bacon crumbles, Shredded cheese, Chives or green onions, sour cream.

INSTRUCTIONS

1. Start by washing and scrubbing your potatoes, then pat them dry.
2. Slice them crosswise and lengthwise into thin slices. Be careful not to cut all the way through. The potato petals must still be attached to the base of the potato.
3. Place the potatoes in the microwave, and cook on high for 5-7 minutes until soft.
4. Preheat the air fryer to 390°F (195°C).
5. Remove potatoes from the microwave and brush them with olive oil or melted butter, then sprinkle with salt and pepper, to taste, garlic powder, rosemary, thyme, and/or seasoning of choice.
6. Place the potatoes in the air fryer and cook on airfry setting for 10-12 minutes, or until they are tender and golden brown with crispy skin. I use [Ninja Foodi XL 6in1](#).
7. The Blooming potatoes are ready to be served. Sprinkle with your favorite toppings and enjoy!

NOTES

HOW TO CUT BLOOMING HASSELBACK POTATO

To cut a Hasselback potato, start by placing it on a cutting board. Then, use a sharp knife to make thin slices along the potato, then across the potato, careful not to cut all the way through. Aim to make the squares (potato petals) approximately 5-7 mm in size (0.197-0.276 inches).

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[Air Fryer Caprese Chicken](#)

[Best Damn Juicy and Crispy Air Fryer Ribs](#)

[Air Fryer Tomato Melt](#)[Best Damn Crispy Air Fryer Brussels Sprouts](#)

COMMENTS

Ellen

February 23, 2023 at 12:14 pm

I have a tray type air fryer: Ninja flip to be exact. If I even get a potato that will fit in there, height wise, it will be very close to the source of heat. Will that be Okay?

[REPLY](#)**Irina**

February 25, 2023 at 2:42 pm

I have a tray type too (Cuisinart) and generally, you cook the on the middle shelf. If you feel the heat source is too close, place them on the bottom shelf (if you have this option)

[REPLY](#)**Carol Kimberley**

March 24, 2023 at 1:51 pm

Hi I have ninja speedi do I cook without putting water in the bottom ?

[REPLY](#)**Irina**

March 24, 2023 at 5:58 pm

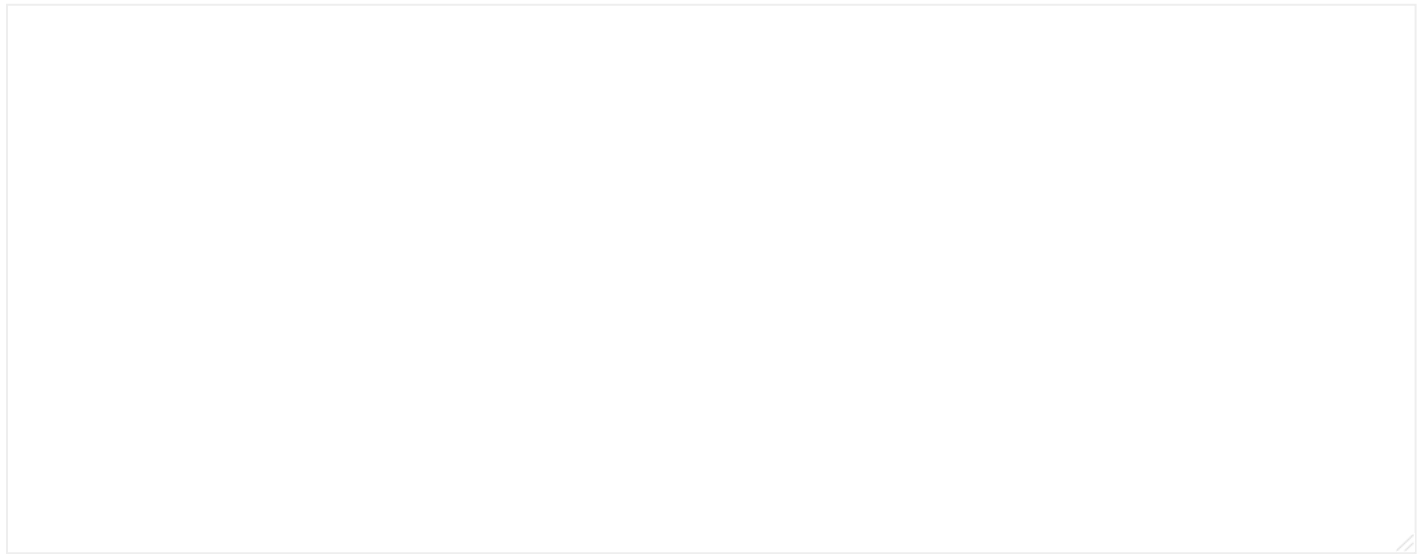
Hello, If you use an air crisp function - you should not put water on the bottom. If you use the pressure cook function, then yes. However, this recipe is for air fryer. So you would cook this potato without the water.

[REPLY](#)

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Email *



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I'm Irina, the "face"
behind
DailyYum.com and
the author of the air
fryer cookbook!

Busy mom, and lover of quick, easy,
and delicious meals. I do my best to
lead happy & healthy life. Here you'll
find Easy low carb and keto friendly
recipes, Air Fryer recipes, healthy &
fit guides and more.

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