

Twice Baked Potatoes

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Recipe from: Michelle Day

Here's what you need:

4 large russet potatoes, washed, pricked with a knife and baked
6 Tbs. butter, at room temperature
1 cup cheddar cheese, shredded
1/4 to 1/3 cup half & half, (amount depends on how wet the potatoes are)
1/4 cup sour cream, at room temperature
1/3 cup bacon bits, or crisply cooked bacon crumbled
1/4 tsp. onion powder
salt & pepper to taste

Preheat the oven to 400 degrees. Wash, dry and prick the potatoes with a knife a few times. Bake for 1-1/2 hours or until fork tender.

Cool for 10 minutes. Reduce oven temperature to 375 degrees.

Using a serrated knife cut the potatoes lengthwise in half. Scoop the insides into a medium bowl. Place the empty shells on a baking tray and set aside.

Add the butter and mix well with beaters. Next add the sour cream and mix well.

Add the salt, pepper, and onion powder to taste and actually taste the potatoes at this point.

Add the cheese then bacon bits and mix well.

Fill the potatoes using a spoon to heap the filling into the skins. Sprinkle with a bit of cheese.

Bake for 20 minutes. Remove from oven and sprinkle with more bacon bits or crumbles if desired.

Serve immediately. But be careful! They are H.O.T. on the inside.

Serves 6

Enjoy!