

# Twice-Baked Potatoes

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**Category: Sides**

**Servings: 8**

**Preparation Time: 40**

**Cooking Time: 60 min +**

## **A note before you start:**

My Mom made *the best* twice-baked potatoes, but I was unable to find her recipe. This recipe, from The Cookie Rookie, is very close but as I am accustomed to doing, I tweaked the recipe. I omitted the scallions and the bacon.

## **Ingredients:**

**4 large Russet potatoes**

**2 Tbsp of extra light olive oil (or vegetable or canola oil)**

**6 oz of sharp cheese (I prefer aged white cheddar or gruyere)**

**4 Tbsp unsalted softened butter**

**1/4 cup of sour cream**

**1/4 cup of buttermilk**

**2 Tbsp of chopped chives for garnish**

**Step 1: Preheat the oven to 400 degrees. Place a wire rack over a foil-lined baking sheet.**

**Step 2: Scrub the outsides of the potatoes and pat dry**

**Step 3: Using the tines of a fork, prick the potatoes in several places. This allows the steam to escape while baking.**

**Step 4: Lightly brush or rub each potato with oil and sprinkle with salt and freshly ground black pepper. Place the potatoes, evenly spaced on the rack over the foil-lined baking sheet.**

**Step 5: Bake the potatoes until fork tender (usually about 50 to 60 minutes).**

**Step 6: Combine the buttermilk, sour cream, butter, 3/4 of the cheese, in a mixing bowl and set aside.**

**Step 7: Remove the potatoes from the oven and once cool enough to touch, cut the potatoes in half lengthwise and gently scoop out the majority of the cooked potato being very careful to leave a quarter of an inch around the walls of the skin. Place the cooked potato into the mixing bowl with the cheese mixture.**

**Step 8: Place the potato skins back on the baking pan and cook for an additional 5 minutes. This will crisp up the skins and make them sturdier to hold the potato mixture.**

**Step 9: Mash the potatoes and the cheese mixture together.**

**Step 10: When the potato skins are cool enough to handle, scoop the potato mixture back into the skins and sprinkle each potato with the remaining cheese. At this point the potatoes can be covered and refrigerated and rewarmed when you're ready to serve.**

**Step 11: When ready to reheat, preheat your oven to 400 degrees. Place the stuffed potatoes on a foil-lined baking sheet and re-warm for 30 to 35 minutes if cold, or 20 minutes if they're room temperature.**

**Step 12: Remove from the oven and sprinkle with chopped chives.**

**Buon Appetito!**



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