

Photo Coming Soon



Golden & Loaded Twice-Baked Potatoes

INGREDIENTS

- Potatoes
- Olive Oil
- Salt
- Pepper
- $\frac{1}{4}$ Cup Heavy Cream
- 3 Tablespoons Sour Cream
- 1 teaspoon Garlic
- $\frac{1}{2}$ teaspoon Onion Powder
- $\frac{1}{4}$ Cup Cheddar Cheese
- Salt and Pepper to Taste

DIRECTIONS

1. Rub each potato with olive oil and sprinkle with salt and pepper on all sides. Bake at 415°F for 45 minutes to 1 hour, or until fork-tender.
2. Once baked, cut off the top of each potato (lengthwise—not the tip!) and scoop out the insides into a bowl. Be careful not to tear the skins.
3. Add heavy cream, sour cream, chives, garlic, onion powder, cheese, and a bit more salt and pepper to the bowl. Mix until creamy and combined.
4. Scoop the filling back into the potato shells. Don't worry if they overflow—that's part of the charm!
5. Top with extra cheese if desired, then return to the oven for 8–10 minutes, or until the tops are melted and golden.
6. Enjoy as-is or serve with your favorite condiment—ranch, sour cream, hot sauce, you name it!

NOTES

- **The Toothpick Test?**

When I bake potatoes, I always use what I call the toothpick test. It's the same idea as checking a cake or muffin. Just stick a toothpick into the potato — if it slides in easily, like room-temperature butter, then your potato is perfectly done.

- **Bacon and Chives (Optional!)**

You won't see bacon or chives listed in my ingredients, and that's on purpose! I want you to customize your twice-baked potatoes to your taste. Want extra flavor? Sprinkle in crispy bacon, fresh chives, or even both. Make it yours!

- **A Little Overflow Is Normal**

Don't stress if all of the filling doesn't fit back into the potato shell — that's actually a good thing! Once you scoop the potatoes out and mix in the extra ingredients, the filling gets fluffier (since potatoes are dense and mixing them adds air). This means it will naturally overflow a bit. Just place your potatoes on a sheet pan before baking the second time to catch any spills. Trust me, your oven will thank you later.