

Twice Baked Potatoes

Ingredients

8	Large potatoes
1 stick	Butter
½ cup	Heavy cream/ milk
1 8 oz pack	Cream cheese
Some	Shredded cheddar

Preparation

1. Preheat oven to 400°F.
2. Wash but don't peel potatoes.
3. Stab 3 holes in each potato with a fork. Put potatoes on tray and bake for an hour.
4. When soft, cut in half long ways carefully to not break them.
5. Use spoon to scoop out insides into bowl. Keep shells on tray.
6. Preheat oven to 350°F.
7. Add butter and room temp cream cheese to potato insides. Microwave it a minute and add heavy cream to mixture. Beat it all with mixer.
8. Put mashed potatoes in shells.
9. Bake 20 minutes to warm and add cheddar cheese. Let in a few more minutes to melt.

