

# HOW TO MAKE TWICE BAKED POTATOES

You can serve anything on a baked potato to make a unique and popular dish .

1. **BAKE**– Bake the potatoes in the oven until cooked.
2. **ASSEMBLE**– Slice the baked potatoes in half lengthwise and scoop out the potato flesh into a large bowl with a fork. Repeat with all potatoes and add to a baking sheet.
3. **FILLING**– With a mixer or potato masher, mash the potatoes. Add in the sour cream, milk, butter, shredded cheese, salt, and pepper and mix until well combined and creamy.
4. **STUFF**– Add the creamy potato mixture into the potato skins, sprinkle with shredded cheese and bacon.
5. **BAKE**– Bake the potato for about 15-20 minutes and until the cheese has melted.
6. **TOP**– Top with green onion, bacon, and sour cream to serve.

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