

# Baked Stuffed Potatoes

Baked Stuffed Potatoes are made by baking potatoes, then removing the flesh and beating it with luscious ingredients like sour cream, bacon, and cheese. This filling is piled or piped back into the potato skins, then baked until puffed and golden. Yum!

**Prep Time:** 20 minutes

**Cook Time:** 1 hour, 15 minutes

**Total Time:** 1 hour, 35 minutes

## Ingredients:

- 6 baking potatoes
- 1/4 cup butter
- 1/2 cup sour cream
- 4 slices bacon, cooked and crumbled
- 2 cups shredded Cheddar or Colby cheese
- 1/2 teaspoon salt
- 1/8 teaspoon white pepper
- 1/2 teaspoon paprika

## Preparation:

Preheat oven to 375 degrees F. Prick potatoes with fork and rub with a bit of butter. Place on oven rack and back for 45-55 minutes or until potatoes are soft when pressed with fingers. Remove from oven and let cool for 20 minutes.

When potatoes are cool enough to handle, carefully cut in half lengthwise. Remove cooked flesh from potato skins, leaving about 1/4" shell of flesh and skin. Place cooked flesh in large mixer bowl. Add butter and beat until combined. Stir in sour cream, bacon, cheese, salt, and pepper and beat for 1 minute until fluffy. Spoon or pipe mixture back into potato shells and sprinkle with paprika. Bake for 20-30 minutes or until potatoes are beginning to turn golden brown on the edges and are slightly puffed. Serves 12