



# THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

## Twice-Baked Potatoes

Serves 4

You can certainly add cheese to these if you like that sort of thing; a couple of ounces ( $\frac{1}{2}$  cup) of something like cheddar would compliment the other flavors nicely. If you want to make the potatoes lighter, replace all or a portion of the sour cream with buttermilk. If you want to make them even more delicious, increase the sour cream by a couple of tablespoons. The flavor of the filling won't change significantly after its second bake, so feel free to taste and adjust as you go.

You can mix the filling and fill the shells up to a day in advance, keeping the potatoes refrigerated. About 15 minutes before you want to serve them, place them on the middle rack in the oven and turn on the broiler. The potatoes will warm up as the broiler heats, then turn crisp and browned.

24 ounces (approximately) russet potatoes (4 small or 2 large)

4 tablespoons ( $\frac{1}{2}$  stick) butter, room temperature

$\frac{1}{4}$  cup sour cream

$\frac{1}{2}$  teaspoon salt

$\frac{1}{8}$  teaspoon black pepper

2 scallions, finely chopped

1. Adjust an oven rack to the middle position and heat the oven to 400°F. Scrub the potatoes and stab each one several times with a fork. Place the potatoes right on the oven rack and bake them until a fork inserted into one meets no resistance, 60-75 minutes. Remove the potatoes from the oven and let them cool slightly. Heat the broiler.
2. In a large bowl, mix the butter, sour cream, salt and pepper. Cut the potatoes in half and use a spoon to scoop out the flesh, leaving behind a thin layer of potato on the skin. Add the potato flesh to the bowl with the sour cream mixture. Using a potato masher, mash the potatoes into the sour cream mixture until it's combined and there are no large chunks of potato. Fold in the scallions (reserving a few for a garnish, if you'd like).
3. Spoon the filling into the potato shells. Place the potatoes on a baking sheet and broil until the tops are crisp and lightly browned. Serve immediately.