

Twice Baked Potatoes

INGREDIENTS:

- 6 baked potatoes (see note below)
- ½ of a cup of sour cream
- 1 ½ cups of finely grated cheese
- ½ cup of finely grated cheese for topping
- 3 Tablespoons of butter
- 6 slices of cooked bacon, chopped
- Salt and pepper to taste

INSTRUCTIONS:

1. Cut the baked potatoes in half and scoop out the insides and put them into a bowl.
2. Add the sour cream, the 1 ½ cups of cheese, and the butter to the bowl with the potatoes.
3. Mash the potatoes and other ingredients together with a potato masher until they have reached your desired consistency. Salt and pepper to taste.
4. Optional: Lightly brush the outside of your potato shells with olive oil. (you can do the inside as well)
 - a. And at this point if you want crispier shells, put them in the air fryer on 400F/200C for 5 minutes
5. Spoon the filling back into the potato shells making sure to not pack it down, but mound it.
6. Put them in the air fryer at 400F/200C for 8-10 minutes, rotating half-way through if needed
7. Pull the potatoes out and sprinkle with the remaining ¼ cup of cheddar cheese.
8. Return the potatoes to the air fryer and cook for an additional 2-4 more minutes to melt the cheese and allow it to brown around the edges

TO BAKE POTATOES:

Wash your potatoes and pierce with a fork several times.

- Air Fry: 400F/200C for 30-45 minutes (depending on the size of your potatoes).
- Oven: 350F/170C for 50-70 minutes (depending on the size of your potatoes)
- Microwave 8-10 minutes (depending on the size of your potatoes)

Cool your potatoes completely before moving on to the Twice Baked Potatoes Instructions