

## Twice Baked Potatoes

This is a perfect dish if you had decided to make baked potatoes and more people come over and you don't have enough potatoes.

Preheat oven to 400°F

Serves 6

3 large	russet potatoes
4 tbsp	unsalted butter, room temperature
1/2 cup	sour cream
3/4 cup	cheddar cheese, shredded
8 oz	apple wood bacon, cooked and cooled
	Salt
	Freshly ground black pepper

1. Place potatoes washed and pierce the potato skins with a fork a few times, on the rack in the oven. Bake for 1 hours or until soft.
2. Slice baked potatoes in half, horizontally keeping the skins intact, scoop the insides into a medium bowl. Transfer to a medium bowl. Mix in the butter, sour cream and half of the cheese.
3. Top with the remainder cheese and bacon. Salt and pepper. Return the potatoes to the preheated oven and continue baking for about 15 minutes, until the cheese is melted, and the filling is slightly brown.