Twice Baked Potato Casserole by Lynn's Recipes

Lynn demonstrates how to make a delicious casserole, Twice Baked Potatoes, that would make a great side dish for a dinner. This has all the flavor of twice baked potatoes in a baking dish.

Ingredients:

- 9 medium russet potatoes
- 4 ounces cream cheese
- 1/2 cup sour cream
- 4 Tablespoons butter
- 3 cloves garlic, finely chopped
- ½-3/4 teaspoon salt
- ¼ teaspoon pepper
- ¼-1/2 cup milk (if potatoes are too thick)
- 1 jar bacon bits, or a half pound of bacon, fried and cut into bits
- 2 cups shredded cheddar cheese
- 3 green onions, sliced

Preheat oven to 350°. Scrub and pierce potatoes several times with a fork or knife. Bake potatoes at 350° for about an hour, or until potatoes give when squeezed gently with an oven mitt. When potatoes are done, cut in half and carefully scoop out insides, leaving about a ¼" layer of potato inside. Set skins aside and use for potato skins, if desired.

Reduce oven temperature to 325°. Spray a large casserole dish with cooking spray and set aside.

Place potato insides in a large bowl or the bowl of a standing mixer. Mix briefly to break

potatoes down a little. Add cream cheese, sour cream, butter, shopped garlic, and about ½ teaspoon salt and 1/4 teaspoon of pepper. Beat until thoroughly mixed, but don't mix to the point of gumminess. If the mixture seems really thick, add up to ½ cup milk to smooth it out to the consistency of mashed potatoes.

Spread potato mixture into the prepared pan. Cover with foil and bake for 40 minutes at 325°. Immediately after removing from oven, cover the top with 2 cups of cheese. Then sprinkle with the bacon and sliced green onions, if desired. Allow to sit for about 10 minutes before serving. The heat from the potatoes will melt the cheese. Makes 9-10 servings.

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