



## Twice Baked Potatoes

Made with ♥ By Shannon

Prep time: 10 minutes

Bake time: 1 ½ hours

Servings: 4

### Ingredients:

2 large baking potatoes  
¾ cup sour cream  
3 Tbsp. butter  
1 tsp dry ranch dressing mix  
¼ tsp salt, or more to taste  
¾ cup shredded cheddar cheese,  
divided  
4 strips bacon, cut in ½ " pieces and  
fried until crispy

### Directions:

1. Preheat oven to 400 degrees.
2. Pierce potatoes with a fork 3-4 times. Bake potatoes for 1 hour or until tender inside.
3. Let potatoes cool just until you are able to handle without burning yourself. Scoop out insides, leaving ¼" of potato on the skin.
4. Combine the potato with ½ cup cheese and the rest of the ingredients in a mixing bowl. With a stand mixer or a hand mixer, blend until thoroughly incorporated.
5. Scoop mixture into shells, dividing evenly.
6. Sprinkle remaining cheese on top of potatoes. Bake for 20-30, checking periodically to make sure cheese is not burning.