



## TWICE BAKED POTATO

- 4 Baking Potatoes
- ½ Cup Scalded Cream
- ¼ Cup Butter
- ½ Teaspoon Salt
- Dash Pepper
- 2 Eggs, Beaten
- 1 Tablespoon Chopped Chives
- ½ Cup Grated Cheddar Cheese

## DIRECTIONS

1. Bake potatoes at 425 degrees for 45 minutes.
2. Slice each potato lengthwise.
3. Scoop out pulp leaving shells unbroken.
4. Mash Potatoes, adding cream, butter, seasonings, and eggs.
5. Beat until fluffy with an electric mixer.
6. Taste and add salt if needed.
7. Pile into potato shells, top with cheese, and brown at 425 degrees for 10 minutes.