

CHEESY TWICE BAKED POTATOES



You can add in some broccoli or other veggies too!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 6 medium sized red potatoes
- 2 Tbsp unsalted butter, cut into small chunks
- 1/4 tsp garlic powder
- 1/4 cup milk
- 1/2 cup shredded sharp cheddar cheese
- 1/4 tsp salt
- 1/8 tsp black pepper
- Small florets of broccoli (optional)



Instructions

- Fully **wash** the potatoes and **pierce** each one with a fork several times.
- With the help of an adult, **microwave** the potatoes on high for 6 minutes until potatoes are soft
- Rinse with cold water to cool off potatoes and slice in half lengthwise.
- Using a small spoon, carefully **scoop** out the soft potato leaving the skins in their original shape. Set skins aside.
- Transfer potato pulp to a medium sized bowl and **beat** with an electric mixer for 15-30 seconds until potato begins to come together.
- Add in butter, garlic powder, salt and pepper. Continue **mixing** while slowly adding the milk until mixture is smooth.
- Add Cheese and briefly **mix** to incorporate it into the potatoes.
- Using a spoon or small ice cream scoop, fill each potato skin with cheesy potatoes.
- Top each one with a small piece of Broccoli if desired.
- When ready to eat, place 2-3 potatoes on a microwave safe plate and microwave on high for 20-30 seconds. Add slightly more time for more cheesy potatoes.
- Let cool slightly before eating and enjoy!!!