Bubbie's Space

Loaded Twice-Baked Potato Casserole





Ingredients

- 6 large russet potatoes (about 3 lbs)
- 6 Tbsp butter, softened
- 1 cup sour cream
- ½ cup cream cheese, softened (8 oz)
- 1 cup shredded cheddar cheese (plus ½ cup for topping)
- ½ cup cooked bacon, crumbled (plus extra for topping)
- ½ cup green onions, chopped (plus extra for garnish)
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp salt
- ½ tsp black pepper



Instructions

1. **Bake Potatoes:** Preheat oven to 400°F (200°C). Pierce potatoes with a fork and bake for 50–60 minutes, until tender. Let cool slightly.
2. **Prep Potatoes:** Cut potatoes in half lengthwise and scoop the insides into a large mixing bowl. Keep the shells if you like, or use a 9×13-inch casserole dish.
3. **Make the Filling:** Add butter, sour cream, cream cheese, 1 cup cheddar cheese, crumbled bacon, green onions, garlic powder, onion powder, salt, and pepper to the potato. Mash and mix until creamy and well combined.
4. **Assemble:** Spread the potato mixture into a greased 9×13-inch casserole dish. Top with the remaining ½ cup cheddar cheese and extra bacon.
5. **Bake:** Bake at 350°F (175°C) for 20–25 minutes, until hot and bubbly.
6. **Finish & Serve:** Sprinkle with additional green onions and serve warm!

Bubbie's Tip:
For extra flavor, stir in a handful of shredded Monterey Jack or pepper jack cheese!

A Comfort Food Favorite That's Always a Hit!