

## **The Pioneer Woman's Twice Baked Potato Casserole**

### **Ingredients:**

- ½ pound bacon
- 8 medium russet potatoes, equal to about 6 pounds
- 3 Tbsp canola oil
- 2 sticks of salted butter, softened and sliced in cubes.
- 1 cup sour cream
- 1 cup whole milk
- 1 cup grated cheddar cheese, plus more for topping
- 2 tsp seasoned salt
- 3 green onions, sliced
- Salt and Pepper to taste

### **Instructions:**

1. Preheat oven to 400 degrees.
2. Take out butter, sour cream, milk and set them aside. They shouldn't be cold with combined with the potatoes.
3. Scrub the potatoes clean. Wipe them dry and rub them with canola oil. Place them on a baking sheet and bake for 40 minutes, until they can be easily sliced through.
4. While the potatoes are baking, cook the bacon in a large pan slowly on low heat. At the edges begin to curl, use tongs to flip them over periodically until evenly cooked. Set aside on a paper towel-lined plate to cool once finished. Alternatively, you can cut the bacon into small slices and sauté until crisp.
5. Remove the potatoes from the oven and reduce the heat to 350 degrees.
6. Leave the skins on two of the potatoes. Peel the remaining potatoes and discard the remaining skins. Cut each potato into thirds and add them to a large mixing bowl.
7. Crumble the cooked bacon and set some aside for topping the casserole. Add the rest to the mixing bowl along with the butter, sour cream, milk, grated cheese, seasoned salt, salt and pepper.
8. Smash the potatoes with a potato masher until well-combined and creamy.
9. Add the potatoes to a lightly greased 9 x 13 baking dish.
10. Top the casserole with the reserved bacon and additional shredded cheese.
11. Bake, uncovered, for 20-25 minutes. Top with sliced green onions and serve!