

Creamy Baked Potato

Classic scalloped potatoes with creamy sauce. Thinly sliced potatoes layered with rich milk and cream mixture. Perfect side dish for holidays and family meals.

20	80	100	6	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Creamy Baked Potato

Ingredients

- 1 cup milk
- 1 heavy cream
- 3 tbsp butter
- 1 tbsp corn starch
- 4 potato
- 0.5 onion
- 0.25 tsp black pepper

Instructions

- 1 Prepare the Oven and Baking Dish**

Preheat oven to 375°F (190°C). Generously butter a 9x13-inch baking dish.
- 2 Prepare the Potatoes**

Peel the 4 potatoes and slice into uniform 1/8-inch thick rounds using a sharp knife or mandoline. Keep slices in cold water to prevent browning.
- 3 Prepare the Onion**

Peel and thinly slice the 1/2 onion into rings. Set aside.
- 4 Make the Cream Sauce**

Melt 1 tablespoon butter in a medium saucepan over medium heat. Whisk in 3 tablespoons flour and cook for 1 minute, stirring constantly to create a roux (paste-like mixture).
- 5** Gradually whisk in 1 cup milk, adding it slowly while whisking constantly to prevent lumps. Cook for 3-5 minutes until sauce thickens enough to coat the back of a spoon.
- 6** Season sauce with 1/4 teaspoon salt and pepper to taste. Remove from heat.
- 7 Assemble the Dish**

Drain potatoes and pat dry. Layer one-third of potato slices in overlapping rows in the prepared baking dish. Sprinkle with half the onion slices and season lightly with salt and pepper.

- 8 Pour one-third of the cream sauce evenly over the potatoes. Repeat with another layer of potatoes, remaining onions, and another third of sauce. Top with final layer of potatoes and remaining sauce.
- 9 **Bake Covered**
Cover tightly with aluminum foil and bake for 60 minutes until potatoes are mostly tender when pierced with a knife.
- 10 **Bake Uncovered**
Remove foil and continue baking for 20-25 minutes until top is golden brown and potatoes are completely tender throughout.
- 11 **Rest and Serve**
Let dish rest for 10 minutes to allow sauce to set before serving. Serve hot.

Tips

Use a mandoline slicer or food processor to ensure uniform potato slices of about 1/8 inch thickness for even cooking.

Salt the sliced potatoes lightly and let them sit for 15 minutes, then pat dry to remove excess moisture and prevent a watery finished dish.

Make sure your cream sauce is thick enough to coat the back of a spoon before layering with potatoes.

Cover with foil for the first hour of baking to prevent the top from browning too quickly, then remove foil for the final 20 minutes for a golden finish.

Let the dish rest for 10-15 minutes after baking to allow the sauce to set and make serving easier.

Test doneness by inserting a knife through the center - it should slide through easily with no resistance from the potatoes.

For extra flavor, rub the baking dish with a cut garlic clove before adding the potatoes.

Use room temperature dairy ingredients when making the sauce to prevent curdling and ensure smooth consistency.