

## My Mom's Twice Baked Potato Boats (Kid's Version)

### Ingredients

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### Instructions

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Wash and Dry the Potatoes, then prick with a fork in a couple of places. Place them on the center rack of a 375 degree F oven. Bake for 30-40 mins, until done.

Cut each potato in half and scoop out pulp into a bowl, taking care not to break the skins. You'll have 8 "boats". Mash the potatoes and beat with an electric mixer until smooth. Beat in the remaining ingredients. Add in additional 2 oz of sour cream if necessary to make them fluffy. Add salt and pepper to taste.

Using a spoon, fill the potatoes to level. Fill a pastry bag fitted with a large tip with the remaining potato mixture. Swirl the remaining

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potato mix onto each "boat" in a decorative manner.

To serve: Preheat oven to 375 degrees F. bake the boats about 25 minutes until heated through and golden brown on top. Serve warm.