

## **Baked Potato Soup from She Makes and Bakes**

Prep time: 60 minutes Cook time: 20-30 minutes

5 russet potatoes  
4 tablespoons butter  
1/2 cup flour  
6 cups whole milk\*  
2 teaspoons salt  
1/4 teaspoon ground black pepper  
3/4 cup shredded white cheddar cheese  
1/2 cup green onions, chopped  
1/2 cup sour cream

Bake the potatoes at 350 degrees for about an hour or until softened and fully cooked. Let cool, then slice the potatoes in half. Scoop the insides out of half of the potatoes and mash those. For the other half of the potatoes, slice the skins off and cut those potatoes into bite-size pieces. Discard the skins. This gives you potatoes that will be blended into your soup as well as chunks for some texture.

In a large saucepan over medium heat, melt the butter. Add half of the flour and whisk until it turns golden brown, about two minutes. Slowly add the milk while whisking, making sure to scrape any flour off the bottom and edges of the pan. Add the remaining flour, whisk to combine, and cook until it has thickened, stirring pretty frequently. This takes about 8-10 minutes.

Once thickened, add your mashed potatoes and pieces. Stir. Add the salt, pepper, and cheese and stir until cheese has melted. Remove from heat, add the green onions and sour cream, and serve. Garnish with cheddar cheese, chives, and bacon.

\*Whole milk will give the soup a thicker, creamier taste. I would not use skim milk, but last time I made this I only had about 2 cups of whole milk. So I substituted the rest with 1 cup of cream and 3 cups of 2% milk, and it tasted great. Use what you have, but the fattier the milk, the better it will taste. Sorry, but it's just not a low calorie soup.

Source: [The Curvy Carrot](#) who adapted it from [Annie's Eats](#)