

Twice-Baked Creme Fraiche Potatoes

Better Homes & Gardens magazine

Servings: 6

8 (6- to 8-ounce) russet potatoes
2 teaspoons vegetable oil
1 container (8 ounce) creme fraiche
1/2 cup chopped mixed fresh herbs
(chives, sage, thyme, savory,
marjoram)
1/2 cup half-and-half
3 tablespoons butter, softened
Kosher salt (to taste)
pepper (to taste)

Preparation Time: 20 minutes

Position the rack in the center of the oven.
Preheat the oven to 375 degrees.

Line a baking sheet with foil.

Pierce the potatoes in several places with a fork.
Rub oil over the potatoes. Place directly on the
center oven rack. Place a foil-lined baking sheet
on the rack below the potatoes.

Bake for about 45 minutes or until very tender.
Transfer to a wire rack. Cool for 10 minutes.
Use oven mitts to hold a hot potato. With a
serrated knife, cut off the top quarter of the
potato. Using a spoon, scoop out the potato,
leaving a 1/4-inch-thick shell. Transfer the flesh
to a large bowl. Repeat with the remaining
potatoes.

Mash the potatoes in the bowl until smooth. Mix
in the creme fraiche, herbs, half-and-half and
butter. Season with Kosher salt and pepper.

Spoon or pipe the potato mixture into the
prepared shells. Place on a 15x10-inch baking
pan.

Bake for 30 minutes or until heated through.

Start to Finish Time: 1 hour 45 minutes

*It's recommended to assemble and
bake these potatoes a day ahead; then
chilling and reheating in a 375 degree
oven for about 45 minutes.*

Per Serving (excluding unknown
items): 253 Calories; 19g Fat
(65.2% calories from fat); 3g
Protein; 19g Carbohydrate; 2g
Dietary Fiber; 51mg Cholesterol;
82mg Sodium. Exchanges: 1
Grain(Starch); 0 Non-Fat Milk; 4
Fat.

Per Serving Nutritional Analysis

Calories (kcal):	253	Vitamin B6 (mg):	.3mg
% Calories from Fat:	65.2%	Vitamin B12 (mcg):	.2mcg
% Calories from Carbohydrates:	30.0%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	19g	Folacin (mcg):	16mcg
Saturated Fat (g):	11g	Niacin (mg):	1mg
Monounsaturated Fat (g):	6g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	51mg	% Refuse:	0.0%
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	1
Protein (g):	3g	Lean Meat:	0
Sodium (mg):	82mg	Vegetable:	0
Potassium (mg):	587mg	Fruit:	0
Calcium (mg):	44mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	4
Zinc (mg):	trace	Other Carbohydrates:	0
Vitamin C (mg):	20mg		
Vitamin A (i.u.):	660IU		
Vitamin A (r.e.):	182 1/2RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 253 **Calories from Fat:** 165

		% Daily Values*
Total Fat	19g	29%
Saturated Fat	11g	54%
Cholesterol	51mg	17%
Sodium	82mg	3%
Total Carbohydrates	19g	6%
Dietary Fiber	2g	6%
Protein	3g	
Vitamin A		13%
Vitamin C		33%
Calcium		4%
Iron		5%

* Percent Daily Values are based on a 2000 calorie diet.