

*Twice-baked Potatoes: Baking potatoes, Land O Lakes ½ and 1/2 Fat Free creamer, minced garlic (optional), salt and pepper to taste and shredded fat free or low fat cheddar cheese. Wash, then bake potatoes at 350 degrees for approximately one hour or until soft. Cool slightly, halve if large or remove skin from top if small, scoop out most of potato leaving enough to keep shells formed. Mix loose potato with garlic, salt and pepper and enough creamer for a fluffy consistency. Spoon back into shells and top with desired cheese. If potatoes are whipped too vigorously they will resemble white paste so be gentle! Cool and save in refrigerator/freezer or heat again and eat right away.*