

Best Scalloped Potatoes Recipe for Creamy, Cheesy Perfection

They're comfort food royalty-and shockingly simple to make.



OVEN
375°F

TIME
45 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 large potatoes, thinly sliced (Yukon Gold or Russet are best)
- 2 cups heavy cream
- 2 cups shredded cheese (cheddar, Gruyère, or a mix)
- 1 onion, thinly sliced
- 2 cloves garlic, minced
- Salt and pepper, to taste
- 2 tbsp butter, cut into small pieces
- 1 tbsp fresh thyme (optional, but highly recommended)

DIRECTIONS

- 1.** Preheat & Prep: Preheat your oven to 375°F (190°C). Grease a 9x13-inch baking dish with butter or nonstick spray.
- 2.** Layer the Ingredients: Layer half of the sliced potatoes on the bottom of the dish. Top with half of the onions and garlic. Season with salt and pepper, then sprinkle with half the shredded cheese. Pour 1 cup of the heavy cream evenly over the top.
- 3.** Repeat the Layers: Repeat the process with the remaining potatoes, onions, garlic, cheese, and cream.
- 4.** Finish & Bake: Dot the top with butter and sprinkle with fresh thyme if using. Cover tightly with aluminum foil.
- 5.** Bake for 45 minutes, then remove the foil and bake uncovered for another 15-20 minutes, or until the top is golden brown and bubbly.
- 6.** Let the dish rest for at least 10 minutes before serving to allow the sauce to thicken.

SWAPS & NOTES

Cheese options : Sharp cheddar adds bite, while Gruyère brings a nutty depth.

Monterey Jack, Parmesan, or Swiss also work well.

Potato tip : Slice them thinly and evenly (1/8 inch) for even baking.

Lighter version : Use half-and-half instead of cream, or add a splash of milk.

TIPS FOR SUCCESS

Use starchy potatoes like Yukon Gold or Russet for a creamy texture.

Cut potatoes thin and evenly so they cook at the same rate.

Don't skip the rest time -it helps the layers firm up for perfect slices.

Bake ahead : Assemble and refrigerate the night before, then bake fresh the next day.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/best-scalloped-potatoes-recipe-for-creamy-cheesy-perfection/>