

Double-Loaded Bacon & Cheddar Baked Potatoes: A Comfort Food Classic

Double-Loaded Bacon & Cheddar Baked Potatoes



OVEN
400°F

TIME
45-60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large baking potatoes (Russet or Idaho work best)
8 slices of bacon, cooked until crispy and crumbled
1 cup shredded cheddar cheese (sharp cheddar is my preference for extra flavor)
1/2 cup sour cream
1/4 cup chopped green onions (scallions), plus more for garnish
Salt and freshly ground black pepper to taste

DIRECTIONS

- 1. Prep the : Potatoes:** Preheat your oven to 400°F (200°C). Scrub the potatoes clean under cold water and pat them thoroughly dry. Using a fork, pierce each potato several times all over. This helps steam escape and prevents them from bursting in the oven.
- 2. Bake the : Potatoes:** Place the pierced potatoes directly on the oven rack. Bake for 45-60 minutes, or until the potatoes are tender when squeezed or easily pierced with a fork. The baking time will vary depending on the size of your potatoes.
- 3. Cool and : Scoop:** Once baked, carefully remove the potatoes from the oven and let them cool slightly on a wire rack until they are comfortable to handle. Once cool enough, slice off the top lengthwise from each potato (about 1/4 to 1/2 inch thick). Gently scoop out the fluffy potato flesh into a medium mixing bowl, being careful to leave a thin shell of potato intact in the skin.
- 4. Mash and : Mix:** To the scooped-out potato flesh, add the sour cream, half of the crumbled bacon, half of the shredded cheddar cheese, and half of the chopped green onions. Using a fork or potato masher, mash the ingredients together until well combined and creamy. Season generously with salt and freshly ground black pepper to taste.
- 5. Stuff and : Top:** Spoon the mashed potato mixture back into the empty potato skins, mounding it slightly. Top each stuffed potato with the remaining crumbled bacon, shredded cheddar cheese, and green onions.
- 6. Final : Bake:** Place the loaded potatoes back into the preheated oven for an additional 10-15 minutes, or until the cheese is melted, bubbly, and slightly

golden.

7. **Serve:** Carefully remove from the oven. Serve hot and enjoy every delicious bite!

SWAPS & NOTES

Potatoes: While Russets are ideal for their fluffy interior, you can experiment with other large, starchy potatoes.

Bacon: If you're short on time, pre-cooked bacon bits can work, but nothing beats freshly cooked, crispy bacon.

For a vegetarian option, you can omit the bacon or use a plant-based bacon alternative.

Cheese: Feel free to swap cheddar for other good melting cheeses like Monterey Jack, Colby, or even a smoked gouda for a different flavor profile.

TIPS FOR SUCCESS

Don't skip piercing: This simple step is crucial for even cooking and preventing potato explosions!

Dry potatoes = crispy skin: Patting the potatoes dry before baking helps achieve that desirable crispy skin.

Leave a good shell: When scooping, ensure you leave enough potato flesh in the skin to maintain its structure.

Season generously: Potatoes love salt!

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

Original recipe: <https://chefmaniac.com/double-loaded-bacon-cheddar-baked-potatoes-a-comfort-food-classic/>