

Creamy Pour Over Baked Potatoes: The Cozy Side Dish Everyone Will Ask For

Creamy Pour Over Baked Potatoes



OVEN
400°F

TIME
50 to 60 min

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INGREDIENTS

For the Baked Potatoes:

- 4 large russet potatoes
- 1 tablespoon olive oil
- 1 teaspoon kosher salt

For the Creamy Pour-Over Sauce:

- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1 1/2 cups whole milk
- 1/2 cup heavy cream
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon black pepper
- 1/2 cup sour cream
- 1/2 cup shredded cheddar cheese, optional

Optional Toppings:

- Chopped green onions
- Fresh parsley
- Extra shredded cheese
- Crumbled bacon

DIRECTIONS

- 1.** Bake the potatoes: Preheat your oven to 400°F. Scrub the potatoes well, dry them, and rub them with olive oil and salt. Place them directly on the oven rack or on a baking sheet and bake for 50 to 60 minutes, or until fork-tender.
- 2.** Start the sauce: While the potatoes bake, melt the butter in a medium saucepan over medium heat. Whisk in the flour and cook for about 1 minute, stirring constantly, until the mixture is smooth and lightly bubbling.
- 3.** Add the dairy: Slowly whisk in the milk and heavy cream, making sure there are no lumps. Add the garlic powder, onion powder, salt, and pepper. Let the sauce simmer gently for 3 to 5 minutes, stirring often, until it thickens.
- 4.** Finish the creamy mixture: Turn the heat to low and stir in the sour cream. If using cheese, add it now and stir until melted and smooth. Taste and adjust seasoning as needed.
- 5.** Open the potatoes: Once the potatoes are fully baked, remove them from the oven and let them cool for just a minute or two. Slice each one open down the center and gently fluff the insides with a fork.
- 6.** Pour and serve: Generously spoon the warm cream sauce over each baked potato. Finish with green onions, parsley, extra cheese, or bacon if desired. Serve immediately while hot.

SWAPS & NOTES

Russet potatoes are the best choice here because they bake up fluffy and absorb the sauce beautifully.

Yukon Gold potatoes can also work if you want a slightly creamier interior, though the texture will be a little denser.

If you want to lighten the sauce slightly, you can use all milk instead of adding heavy cream.

If you prefer a tangier finish, Greek yogurt can be swapped in for sour cream.

TIPS FOR SUCCESS

The most important part of this recipe is making sure the potatoes are fully baked.

Undercooked potatoes will not fluff properly, and you will miss that soft interior that makes this dish so comforting.

When making the sauce, whisk slowly and steadily as you add the milk.

That is the easiest way to keep it smooth and lump-free.

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

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