

# Jacket Baked Potatoes

**Makes:** 1+

**Recipe source:** various

**Preparation time:** 10 minutes

**Cooking time:** 50-60 minutes

## **Ingredients:**

1 small to medium potato, washed and dried (for each person)

### Topping (suggestions):

butter

salt and pepper

grated cheese

coleslaw (salad made from grated cabbage, grated carrot and mayonnaise)

sour cream

salsa

fresh herbs

Note: Coleslaw is a simple salad made from grated cabbage, grated carrot and mayonnaise. There are many variations - some include onion, apple, herbs.

## **What to do:**

1. Preheat oven to 200°C.
2. Prick each potato, two or three times, with a fork.
3. For a tender skin, rub with a little butter before cooking.
4. Place your potatoes on a tray with baking paper.
5. Bake jacket potatoes for 50-60 minutes in the oven. Actual time will vary depending on the size of the potato.
6. When cooked:
  - a. \*Cut a cross in the top of the hot potato with a sharp knife, then squeeze gently until the cross opens.
  - b. Top with some butter, salt and pepper, to your liking.
  - c. Add any other toppings you like.

## **Notes:**

- \* denotes Adult supervision required.