

# Baked Potatoes

- potatoes
- margarine, butter or olive oil

Preheat oven to 350 degrees Fahrenheit; or hotter if you need them done sooner.

Wash potatoes. Prick each potato several times with a fork. Grease each potato with margarine, butter or olive oil.

If you want the potatoes to be kept moister, wrap each one in a separate piece of aluminum foil (so that it steams more). To keep it dry and fluffy, leave unwrapped.

Put in oven and bake for an hour and fifteen minutes (an hour at 425 degrees). Remove and serve.

Serve with margarine and sour cream.

Preparation time: 75 minutes

– [Subscriptions \(1\)](#)

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