Baked Potato

Russets are best due to thicker skin, fluffy texture and sweet flavour

- Scrub the potatoes clean. Scrub the potatoes thoroughly under running water and pat them dry. You don't have to remove the eyes, but trim away any blemishes with a paring knife.
- 2. Prick all over with a fork. Prick the potatoes in a few places with the tines of a fork. This allows steam to escape from the baking potato and prevents it from exploding in the oven.
- 3. Bake the potatoes. You can bake the potatoes directly on the oven rack in the middle of the oven, or you can place them a few inches apart on an aluminum foil-lined baking sheet. Bake the potatoes for 50 to 60 minutes at 220C.

Reduce time: Microwave for 5 minutes on max power, then bake in the oven for 25-35 minutes.

