

Baked Potato

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

1. 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.

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