

Posted on 2 January 2013

*by ewfood*

# Potato Bake



## Ingredients

2lb. potatoes
salt to taste
pepper to taste
10 fl oz. cream
5.6 fl oz. milk
1garlic clove, minced
4oz. cheddar cheese, or cheese of your choice, grated

## Preparation

1. Preheat oven to 200°C.
2. Stir cream, milk and garlic together in a medium bowl or jug. Peel and slice the potatoes thickly. Layer the potato slices into an oven proof glass dish and season each layer as you go.
3. In a separate bowl combine the cream, milk and garlic and pour the mixture over the potatoes and cover with foil.
4. Bake for about an hour and ten minutes or until the potatoes are tender.
5. Remove from the oven and discard the foil. Increase the oven temperature to 220°C. Sprinkle the cheese on top of the potato and return to the oven for 20 minutes. Serve hot.

## Cooks Note