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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

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