

MASHED POTATO BAKE

Ingredients

1. 3 lbs. (about 12 med.) potatoes, preferably Idaho, peeled, cooked and hot
2. 8 oz. cream cheese, at room temperature
3. 1/4 c. butter
4. 1/2 c. sour cream
5. 1/2 c. milk
6. 2 eggs, lightly beaten
7. 1 tbsp. chopped chives (optional)
8. Dash of pepper (optional)

Instructions

1. Mash hot potatoes.
2. When lumps are removed, add cream cheese in small pieces, then butter.
3. Beat well until cheese and butter are both melted and completely mixed.
4. Stir in sour cream.
5. To the milk, add the eggs,
6. Add to potato mixture along with salt and pepper.
7. Beat until light and fluffy.
8. Place in greased 9-inch casserole.
9. May be refrigerated overnight.
10. Bake in preheated 350 degree oven uncovered for 45 minutes or lightly browned on top.
11. Serve Hot.