



*Whole Grain Baking Mixes*

NAME:

From a SheCooks Soups & Stews class

### **Baked Potato Soup**

4 baking potatoes (about 2 ½ pounds)  
2/3 cup all-purpose flour  
6 cups 2% reduced-fat milk  
1 cup reduced-fat shredded extra-sharp cheddar cheese, divided  
1 teaspoon salt  
½ teaspoon fresh cracked black pepper

2 cups broccoli florets finely chopped  
1 cup reduced-fat sour cream  
¾ cup chopped green onions, divided  
6 bacon slices, cooked and crumbled

Preheat oven to 400°.

Pierce potatoes with a fork; bake at 400° for 1 hour or until tender. Cool. Peel potatoes. Discard skins, or save for another use, such as potato skins.

Lightly spoon flour into a dry measuring cup; level with a knife. Place flour in a large Dutch oven; gradually add milk, stirring with a whisk until blended. Cook over medium heat until thick and bubbly (about 8 minutes). Add potatoes, use blender to puree, then add ¾ cup cheese, salt, and pepper, stirring until cheese melts. Remove from heat.

Stir in broccoli, sour cream and ½ cup onions. Cook over low heat 10 minutes or until thoroughly heated (do not boil). Sprinkle each serving with cheese, onions, and bacon.

*Serves 8*