

## Crock Pot Loaded Bacon Baked Potato Soup

### Prep time

10 mins

### Cook time

4 hours

### Total time

4 hours 10 mins

If you love loaded baked potatoes, you'll love this Crock Pot Loaded Bacon Baked Potato Soup recipe that is the perfect texture & full of flavor & toppings!

Author: Ashley  
 Recipe type: Dinner  
 Cuisine: American  
 Serves: 8

### Ingredients

- 8 slices bacon, cooked and diced
- 4 cups chicken stock
- 2 pounds Yukon gold or Russet potatoes, peeled (optional) and diced
- 1 medium white or yellow onion, diced
- 4 tablespoons butter
- ½ cup all-purpose flour
- 1 (12-ounce) can evaporated milk
- 1.5 cups shredded sharp cheddar cheese
- ½ cup sour cream
- 1 teaspoon salt
- ½ teaspoon black pepper
- Toppings of choice: sliced green onions, chives, shredded cheese, bacon, dollop of sour cream

### Instructions

1. Add cooked bacon, chicken stock, potatoes and onion to your large [slow cooker](#); stir to combine.
2. Cook on low for 6-8 hours or on high for 3-4 hours, or until the potatoes are completely fork-tender.
3. When soup is done, melt butter in a small [saucepan](#) on the stove over medium heat to make your roux.
4. Whisk in the flour until combined, about 1-2 minutes.
5. Slowly add in the evaporated milk while whisking it together with the flour mixture until completely smooth.
6. Let the mixture continue simmering until thickened, stirring occasionally.
7. Immediately pour this mixture into the slow cooker with the potatoes; stir until combined.
8. Stir in the cheese, sour cream, salt, pepper.
9. Using a [potato masher](#) (or spoon) to thicken the soup while it's in the slow cooker, mash some of the potatoes. (optional step).
10. If your soup is too thick, add in a another cup or 2 of hot chicken stock.
11. Stir to combine all ingredients; taste; season with additional salt and pepper if necessary.
12. Serve hot and garnish with toppings of choice. Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/crock-pot-loaded-bacon-baked-potato-soup/>

