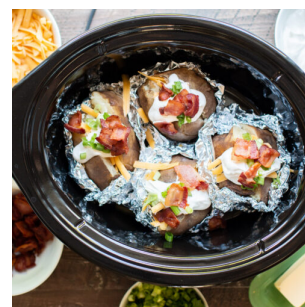


Slow Cooker Baked Potatoes

No reason to heat up the house for a baked potatoes when your slow cooker can make them perfect everytime.

| Prep Time | Cook Time | Total Time |
|-----------|-----------|--------------|
| 5 mins | 8 hrs | 8 hrs 5 mins |



4.58 from 14 votes

Course: Side Dish Cuisine: American

Keyword: slow cooker baked potatoes Servings: 6

Calories: 168kcal Author: Sarah Olson

Equipment

- Slow Cooker- 6 quart or larger-oval

Ingredients

- 6 russet potatoes (6-7 potatoes fit perfectly in a 6-quart slow cooker)

Optional Toppings

- butter
- sour cream
- cheddar cheese
- bacon
- green onions

Instructions

1. Scrub and wash the potatoes; Dry well.
2. Wrap each potato in foil, making sure to cover the potatoes completely.
3. Add the potatoes to the slow cooker, spreading them out. Try not to pack them in. Put the potatoes in two layers.
4. Cover and cook on LOW for 8 hours or HIGH for 5 hours. Do not open the lid during the cookig time.
5. Unwrap, slice, garnish and serve.

Notes

Can I add oil and salt to the skins of the potatoes?

- Yes, if you like to oil and salt the skins of the potatoes before wrapping in foil it works fine for this recipe.
- Make sure to dry the potatoes well before adding the oil and salt.

Can I cook the potatoes without foil?

- You certainly can! I know some can not cook with foil for health reasons.
- This recipe will work fine without wrapping in foil if you don't want to use it.

Nutrition values are only for the potatoes, not the toppings.

Nutrition

Calories: 168kcal | Carbohydrates: 38g | Protein: 5g | Fat: 1g | Saturated Fat: 1g | Sodium: 11mg | Potassium: 888mg | Fiber: 3g | Sugar: 1g | Vitamin C: 12mg | Calcium: 28mg | Iron: 2mg

Slow Cooker Baked Potatoes <https://www.themagicalslowcooker.com/slow-cooker-baked-potatoes/>