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This post may contain affiliate links. Please read my disclosure policy. The best baked potato recipe perfectly crispy and flavorful on the outside, soft and fluffy on the inside, and so flavorful and delicious.Today, I thought we could go back to the basics and review a simple skill that every good cook should masterhow to bake a potato. It wasn't until a few years ago that I finally came to appreciate for myself the difference between a good baked potato and a great baked potato. You know what I'm talking about. Those baked potatoes whose skins are irresistibly golden and crispy, with a satisfying hint of crunchly salt in each bite. Those baked potatoes whose insides are perfectly light and fluffy and steamy, ready to enjoy with a dash of fresh chives or maybe loaded up with all of your favorite toppings. Those baked potatoes that taste like pure, nostalgic, comforting carbohydrate magic, and remind you how satisfying a simple potato can be.Thats what were talking about today. And the good news for us all is that perfectly baked potatoes are actually incredibly easy to make. The secret lies 100% in this method below. All you need are 4 easy ingredients, a few minutes of active prep time and a piping hot oven. Then before you know it, the best baked potatoes of your life will be ready to serve and load up with your favorite toppings in no time.Lets bake some potatoes!
Oven Baked Potato Ingredients:Alright first, lets talk ingredients. To make this easy baked potato recipe, you will need:
Russet potatoes: Russet potatoes are typically, you can make baked potatoes with any type of potatoes. But to make the best baked potatoes, I strongly believe that Russets are the way to go. The skins of Russet potatoes are nice and thick, which allow them to crisp up perfectly in the oven. And the insides are starchy, which make for an extra fluffy and moist filling.
Butter: I also strongly recommend using butter, which adds so much flavor and helps the skin get extra golden.
Oil: If you prefer to cook with butter, you can sub in whatever type of high-heat cooking oil you prefer. I would recommend avocado oil or regular olive oil, not extra-virgin.
Kosher salt: I recommend using coarse Kosher salt. In order to add a bit of crunch to the potato skins, I recommend sprinkling black pepper on the potato skins before baking and/or add a few generous cracks of black pepper to the fluffy insides of the potatoes once they have fully baked.
How To Bake A Potato:Here is my tried and true best method for how to make baked potatoes in the oven!Heat oven to 450F. Yep, you read the temperature right. The oven needs to be extra hot, so that the potato skins will crisp up quickly.Prepare your baking sheet. If you happen to own a wire cooling rack, I highly recommend placing one on top of a baking sheet, so that the potatoes can cook evenly on all sides. Or if you don't own a wire rack, you can either place the potatoes directly on the oven racks (with a baking sheet below, to catch any drips) or you can just bake the potatoes on a foil-lined (or parchment-lined, at your own risk) baking sheet.Poke your potato all over with a fork. Because no one wants to deal with exploding potatoes.)First bake. My best advice for how long to bake a potato in two rounds! For the first round, bake for about 25 minutes, until the skin starts to feel dry and slightly wrinkly.Brush the potato with melted butter (or oil). Next, carefully remove the potato from the oven. Use a pastry brush to brush the potato with melted butter (or oil) evenly on all sides. Sprinkle the potato with a generous pinch of Kosher salt. (I like lime juice fairly coarse so that you get a bit of a crunch.) Then place the potato back on the baking sheet, opposite side up, so that the potato can cook evenly on both sides.Second bake. Bake for an additional 20 minutes. Then very carefully, use an oven mitt to squeeze the potato (it will be hot!) to check for doneness. If the insides are nice and soft and give under pressure, remove the potato from the oven. Otherwise, continue cooking in 5-minute increments until the potato is ready to go. Cooking time will vary depending on the size of the potatoes, but on average, they typically take 45-55 minutes to cook.
Cut, squeeze, fluff and season and serve! Finally, slice the potatoes open one by one, and use a paring knife, give it a good squeeze to open it up, fluff the insides with a fork, add your favorite seasonings and toppings. Then a perfectly crispy on-the-outside, soft-and-fluffy-on-the-inside, and oh-so-delicious baked potato will now be yours to enjoy!
Baked Potato FAQ:Here are some answers to few of the most popular questions we have received over the years about how to make baked potatoes!Can I make vegan baked potatoes? Definitely, just use veggie butter or a high-heat cooking oil in place of butter.Can I make microwave baked potatoes? You can use the same ingredients to make a microwave baked potato, but it will not have the same crispy skin and fluffy insides. I highly recommend the oven method instead.Can I make Instant Pot baked potatoes?Yes, but they also will not have the same crispy skin and fluffy insides that the oven method yields.Can you make baked sweet potatoes with the same method? You can! Although baked sweet potatoes may have a slightly different cooking time, depending on the size/type of the potatoes.DO I need to wrap the potatoes in foil? Nope, the potatoes need to stay uncovered with this method so that their skins can get extra-crispy.What if I don't have coarse Kosher salt? No worries, just sprinkle on some fine sea salt instead. I also occasionally use old-school seasoned salt on my potato skins and it is delicious!
Loaded/Baked Potato Toppings:Want to load your baked potatoes up with some fun toppings? Here are a few of my favorite ingredient combos for loaded baked potatoes!
Classic loaded baked potato: topped with cheddar cheese, bacon, sour cream, and/or green onions
Chili baked potato: topped with traditional chili or vegetarian chili, plus cheddar cheese, sour cream, green onions and/or avocado
Guacamole baked potato: topped with a generous scoop of guacamole, plus optional extra cheese and/or crumbled tortilla chips
Broccoli cheese baked potato: topped with broccoli and melted cheddar cheese
More Favorite Potato Recipes:Looking for some more classic potato recipes? Here are a few of my faves
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Learn how to make the perfect baked potato
outlining this step-by-step tutorial and recipe. So easy and delicious!
Heat the oven. Heat oven to 450F. Line a large baking sheet with foil (or parchment), and if you happen to own a wire cooling rack, place it on top of the baking sheet.Prepare the potato. Using a dinner fork or a small paring knife, poke the potato at least 10 times on all sides. Place the potato on the prepared baking sheet.
Bake (round one). Bake for 25 minutes. Remove baking sheet from the oven.Brush with butter (or oil). Using a pastry brush, brush the outside of the potato with melted butter or olive oil until it is completely coated on all sides. Sprinkle the potato with a generous pinch of Kosher salt, and place the potato back on the baking sheet reverse-side-up, so that it can cook evenly on both sides.
Bake (round two). Bake for an additional 20 minutes. Using an oven mitt, carefully squeeze the potato to check for doneness. If the insides are soft and give under pressure, remove the potato from the oven. Otherwise, continue cooking in 5-minute increments until the potato is soft.
Cut the potato. Using a small paring knife, slice halfway through the potato lengthwise. Then give it a gentle squeeze to open.Serve. Serve immediately, with your desired toppings.
Equipment
Oven
Mitts
Buy New
Pastry Brush
Buy New
Wire Rack
Buy Now
***Baking sheet:** You can either bake the potatoes (1) directly on the oven racks themselves, with an extra baking sheet on a rack below to catch any drippings (2) on a baking sheet, which I recommend covering with foil or parchment paper (at your own risk) for easy cleanup.
DO RECIPE SAVE RECIPE Saved!
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This post may contain affiliate links. Please read our disclosure policy.If you've ever wondered how to get that perfectly crispy skin with a light, fluffy center>this is the baked potato recipe youll come back to again and again. Ive taken all the guesswork out with simple tips, flexible cook times (even if youve got other dishes in the oven!), and easy variations that fit your schedule. Its the kind of no-fuss, always-delicious recipe that makes dinner feel effortless.
Baked potatoes are on repeat in our house. They're one of those tried-and-true sides that go with just about anything, and live probably cooked them every way imaginable over the years. The great thing is,theyre super forgiving. Whether youre baking them solo or squeezing them into an oven thats already full of other dishes, they still turn out perfectly. Ive gathered all my favorite tips, go-to cooking times, and helpful adjustments right here so you can get that perfect baked potato every single time, no matter what else is going on in your kitchen.
Russet or Idaho Potatoes: These are your go-to for baked potatoes! Their thick skins crisp up beautifully in the oven, and the insides get light and fluffy.
Stick with medium to large sizes for even cooking.
Yukon Golds or **red potatoes** will work too, but theyll have a creamier, less fluffy texture.
Olive Oil (or **Avocado** or **Canola**): Rubbing the potatoes with oil helps the skins get golden and crispy.
Olive oil adds a nice flavor, but use what you have!
avocado and **canola** work just as well.
You can even skip it in a pinch, though the skins wont crisp up quite the same.
Kosher Salt: A generous sprinkle of kosher salt before baking seasons the skin and adds that irresistible savory crunch.
You can also use sea salt or even flavored salts if you want to switch it up.
Be sure to see the recipe card below for exact ingredients and full recipe instructions!
Step 1: Preheat oven to 425F. For extra-large potatoes, 400F works too!Just give them a little more time.
Step 2: Scrub your potatoes under running water to remove any dirt. Dry them really well with paper towels (this helps the skin crisp up!).
Step 3: Poke each potato 5 to 10 times with a fork. This lets steam escape while they bake.
Step 4: Rub each potato with oil! Then sprinkle with kosher salt to season the skin.
Step 5: Place the potatoes directly on the oven rack for the crispiest skin. Or, use a baking sheet if thats what you prefer. I like to slide a piece of foil underneath to catch any drips!
Step 6: Bake for 45 to 60 minutes, depending on size. They're ready when a fork slides in easily or they feel soft when gently squeezed with an oven mitt.
Step 7: Slice open, fluff the insides, and add your favorite toppings. Then just dig in and enjoy!
Choose the right potato: Russet or Idaho potatoes are your best bet. They have thick skins and a fluffy interior when baked!Just what you want!
Dry thoroughly. After scrubbing, be sure to pat your potatoes completely dry. This helps the skin crisp up nicely instead of steaming in the oven.
Don't skip the fork pricks: A few pokes with a fork lets steam escape while they bake, preventing any surprise potato explosions in your oven.
Oil = crispy skin: Rubbing the outside with oil adds flavor and gives you that golden, irresistible crunch.
Salt before or after? Salting before baking seasons the skin, but you can also sprinkle a little more right after for extra flavor.
Rack or sheet pan: Bake directly on the oven rack for the crispiest skin. Or, use a baking sheet for easier cleanup.
Either way, place foil on the rack below to catch any drips.
Want faster potatoes? Start them in the microwave for 5-6 minutes, then finish in the oven for 20-30 minutes at 425F to get that crispy finish.
Make it a meal: Turn baked potatoes into dinner by adding hearty toppings!chili, pulled pork, BBQ chicken, broccoli and cheese the sky's the limit!
Short on time or avoiding the oven heat? The air fryer has your back! Preheat air fryer to 400F. Prep potatoes the same way: scrub, dry, poke, oil, and salt. Air fry for 35-45 minutes, flipping halfway through. Perfect for crispy skin and tender insides!
no preheat want required! Want a tender skin and super soft insides? Foils the trick. After oiling and salting, wrap each potato tightly in foil. Bake at 425F for 45-60 minutes. The foil traps steam, which gives you a moist, soft-skinned potato. This is a great method when youre prepping a bunch for a potato bar!
Add a little flair to your spuds! Rub with garlic oil or a flavored oil, or sprinkle with dried herbs before baking. Or slice a shallow X on top and stuff it with a pat of butter or garlic before baking for extra flavor from the inside out.
Want to take things up a notch? Make potato skins or double-baked potatoes.
After baking, slice potatoes in half and scoop out the fluffy centers. Mix with sour cream, cheese, bacon, chiveswhatever your heart desires. Spoon the mixture back into the skins and bake at 400F for 15-20 minutes until golden and bubbly.
Potato Size
Weight
Oven Temp
Cook Time
Small
46 oz
25F
35
45
minutes
Medium
68 oz
25F
45
60
minutes
Extra-Large
10 oz
40
25F
60
90
minutes
Buy oven? No problem! If you've already got something else cooking, you can easily tack your potatoes in too.
Just keep in mind that the bake time might shift a bit depending on your oven temperature and how big your potatoes are.
No need to stress! just give them a quick poke with a fork near the end to check for doneness.
When they're tender and fluffy inside, they're ready to dress up and serve!
Oven Temp
Approx.
Cook Time
Notes
450F
40
45
minutes
Great for crispier skin, but keep an eye on smaller potatoes.
425F
45
60
minutes
Ideal temp for baking alongside casseroles, roasted veggies, etc.
400F
60
70
minutes
Works well if baking meats or sheet pan dinners.
375F
70
80
minutes
Still gets a good texture
add a few extra minutes for fluffiness.
350F
80
90
minutes
Low and slow; perfect when baking desserts or casseroles.
325F
90
100
minutes
Cooking time will take longer, but the potatoes will still cook through nicely.
Can You Bake a Potato Without Piercing It? You can bake a potato without piercing it!I've done it plenty of times myself. In fact, Ive only had one burst in the oven a couple of times over the years. But let me tell you, when it does happen, its a mess! Those quick little fork pricks give steam a way to escape and help your potatoes bake up nice and fluffy without any surprises. Its a simple step that just adds a little extra peace of mind while youre getting dinner on the table. Can I use oils other than olive oil? Yes! Avocado oil or canola oil work just as well. Use what you have on hand!
this recipe is super forgiving. Do I need to wrap my potatoes in foil? No, not unless you want a softer skin. Wrapping them in foil traps steam and gives you a more tender skin, but if youre after that crispy, golden crust, skip the foil and bake them uncovered. Can I bake potatoes at the same time as another dish? Sure can! Just adjust the cook time based on your oven temperature (see my other oven temp chart). Potatoes are super flexible!check my guide above for temp and time combos so everything finishes around the same time. How do I know when my potatoes are done? They should feel tender when you squeeze them gently with an oven mitt or when a fork slides in easily. For the most accurate check, aim for an internal temp of 205121F. Enter your email below & we'll send it straight to your inbox.
Plus you'll get great new recipes from us every week!
By submitting this form, you consent to receive emails from Soufully Made. Let them cool completely before storing!
this keeps them from getting soggy.
Once they're cool, wrap each potato in foil or place them in an airtight container. Refrigerate for up to 4 days. They hold up great and reheat beautifully!
To reheat:
Oven: Pop them in a 350F oven for 15-20 minutes until warmed through.
Microwave: Slice open first, then microwave in 30-second bursts until hot.
Air Fryer: Warm to bring that crisp skin back!
Air fry at 375F for 5-7 minutes.
Baked potatoes are super versatile!you can turn leftovers into hash, twice-baked potatoes, or even mix them into a breakfast skillet!
Baked potatoes are the ultimate sidekick pair with everything from a juicy steak to weeknight meatloaf. Here are a few of our favorite pairings:
Grilled or roasted meats: Steak, chicken, pork chops.
BBQ ribs
Comfort food classics: Meatloaf, baked beef, baked ham
Breaker favorites: Pulled pork, BBQ brisket, shredded chicken, pot roast
Lighter meals: Grilled salmon, rotisserie chicken, hearty salads
Soup & potato night: Serve with chili, soups, or vegetable beef stew
They're also perfect for a baked potato bar!
Just line up toppings and let everyone build their own plate!
Dress them up classic or go all-out. Here are some favorites:
Fun Twists: Scrambled eggs + cheese (breakfast style!)
Taco meat + salsa + avocado
Buffalo chicken + blue cheese crumbles
Roasted veggies + feta
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Ingredients
Preheat oven to 425F.
For extra-large potatoes, you may lower the oven temperature to 400F and bake a bit longer.
Scrub potatoes well to remove any dirt.
Pat completely dry with paper towels.
Poke each potato 4-5 times with a fork to allow steam to escape.
Rub each potato with oil and sprinkle generously with salt.
Place potatoes on a baking sheet OR directly on the middle oven rack for crispier skin.
If using the oven rack, place a sheet of foil or a baking pan on the rack below to catch any drips.
Bake for 45-60 minutes, depending on size (*see cooking times in notes).
They're done when a fork inserts easily, or the internal temperature reaches 205121F.
Serve hot with your favorite toppings!
like butter, sour cream, shredded cheese, or chives!
Enter your email below & we'll send it straight to your inbox.
Plus you'll get great new recipes from us every week!
By submitting this form, you consent to receive emails from Soufully Made. Potato Size
Weight
Oven Temp
Cook Time
Small
46 oz
25F
35
45
minutes
Medium
68 oz
25F
45
60
minutes
Extra-Large
10 oz
40
25F
60
90
minutes
Serve:
1
potato
Calories:
230kcal
(1.2x)
Carbohydrates:
38g
(13%)
Fat:
5g
(10%)
Fat:
7g
(14%)
Saturated Fat:
1g
(6%)
Polyunsaturated Fat:
1g
Monounsaturated Fat:
1g
Sodium:
301mg
(13%)
Potassium:
688mg
(25%)
Fiber:
3g
(13%)
Sugar:
1g
(3%)
Vitamin A:
2IU
Vitamin C:
12mg
(15%)
Calcium:
20mg
(3%)
Iron:
2mg
(11%)
Soufully Made is not a dietician or nutritionist, and any nutritional informati on shared is only an estimate.
We recommend running the ingredients through an online nutritional calculator if you need to verify any information.
Soufully Made
Nikki Lee
Recipe Innovator | Food Photographer | Food Writer
Hi, Im Nikki Lee. Here at Soufully Made you will find delicious, home-cooked, easy recipes for all occasions. From speedy dinners to tasty desserts, with easy step-by-step instructions. I am here to help teach you how to make mouthwatering recipes without spending hours in the kitchen. If you've been searching for the perfect baked potato that everyone will love, your search ends here!
This baked potato recipe yields a baked potato that's crispy on the outside, but fluffy on the inside just like the perfect baked potato should be.
Plus, it's made with just a few simple ingredients that you probably already have on hand.
What could be any better than that?
Be sure to save this recipe because you'll want it for every potluck, barbecue, and even weeknight dinner!
The best part about this recipe is that it's so incredibly easy!
You'll find the full recipe below, but here's what you can expect when making the perfect baked potato:
Start off by rinsing and scrubbing the potatoes. Then, pierce each potato with a fork or knife so that steam can escape when baking.
Coat the potato with olive oil (you can use your hands to rub it all over the skin or place the potato and oil in a zip-top bag and shake it up) and season with salt.
Bake in a 300 degree F oven until the potatoes are tender and golden brown, about 90 minutes.
Slice the potatoes and fluff the center. Then top with black pepper, butter, Cheddar cheese, chives, sour cream, or anything else you like.
The baking time for baked potatoes will depend on the size of the potatoes.
It can take anywhere between 50 minutes and 1 hours.
You'll know the baked potato is done when you can stick a fork in the potato and it easily pierces through the skin.
If the potato is still hard in the middle, keep baking it for a little longer.
When in doubt, pull out your digital thermometer baked potatoes are done when they have an internal temperature of 210 degrees F.
Learn more:
The 7 Biggest Mistakes You Make When Baking Potatoes
The great thing about baked potatoes (and they're so versatile!)
This means you can top them with as many toppings as you like or as few as you like (there's nothing wrong with a plain spud).
We love to top our baked potatoes with butter, sour cream, chives, cheese, bacon, and even chili.
Let your imagination run wild here!
Store any leftover baked potatoes in metal or glass pan covered with plastic wrap or foil in the fridge.
When it's time to reheat the baked potato, bake it in a 350 degree F oven for 15 to 20 minutes.
You can also reheat it in the microwave (covered with a damp paper towel) for 2 to 3 minutes.
***Cooked large potatoes.**
Scrubbed & pierced, coated with the olive oil, rolled them in kosher salt then put in a 375 degree oven for 60 minutes.
The potatoes cooked perfectly.
We had 2 the first night with leftover pot roast as the topping for our dinner.
The next day we had the 2 remaining potatoes with all the traditional fixings to accompany our country style ribs, raves stachman.
"I never tried rubbing olive oil on potatoes before baking them before, so I thought I'd give it a shot. I used 2 very large russet potatoes, threw them in a Ziploc bag with olive oil and shook the bag to distribute it all over. Then I sprinkled some salt, pepper and garlic powder on top of the potatoes, pricked them a few times with a fork, wrapped them in foil and cooked them about 2 hours at 325 degrees. They were very yummy," according to Jennifer Stolarski.
"You can't miss up this potato!
After reading reviews I gave the two potatoes I had a 5 minute head start in the microwave because they were huge and I was afraid they would take forever. I upped the temp to 350 and set them directly on the upper oven rack, no foil, and they were absolutely perfect after 45 minutes!
Make sure to put a pan or foil on the bottom rack to catch drips," says madk84.
Editorial contributions by Bailey Finkf!
There's one thing I know, its that there are countless ways to make the humble potato amazing. I love them in every form they can take (from mashed to simply roasted), but oven-baked potatoes will forever hold a special place in my heart. They're perfect both in their simplicity and their versatility.
Serve them as an easy, crowd-pleasing side to your holiday meal, or load em up with toppings for a cozy, hearty main dish.
While baking a potato in the oven is relatively straightforward, there are a few key elements to achieving that ideal crispy outside and tender, soft middle. Ready to become a baked potato pro? Read on for all of my top tips:
How To Bake A Potato
The skin is where all the flavor is at, so you're going to want to take a little extra care of it.
After you give the potatoes a really good scrub, make sure to dry them thoroughly with a clean dish towel before coating them with good amount of olive oil.
Not only does it help the skin crisp up even more, but it makes your taters taste even better.
Rub the potatoes all over with olive oil before baking, then season generously with salt and pepper.
PHOTO: BRAD HOLLAND
High heat and a long bake make all the difference in the world when making a great baked potatowere talking 450 high and for about 1 hour.
Any lower than that, and you'll likely be tucking into fiery, crinkly skin and tough potato.
To get a really good gauge when they're done, measure the internal temperature. A fully cooked potato should register 200 to 205.
Once cooked, slice them open immediately to release steam (and therefore avoid gumminess).
PHOTO: BRAD HOLLAND
Recipe Tips
The best potato for a baked potato: I think russet potatoes make the best baked potatoes because of their thick skin and starchy, fluffy interior (once baked, of course).
DO I need foil?
You might be wondering, "Where's the foil?" No need! Wrapping your taters in foil actually keeps the moisture in, leaving you with soggy skin instead of the crispy exterior we want.
How else can I bake a potato?
Alternatively, you could also make your baked potatoes in the air fryer.
Prep the potatoes the same way you would for the oven, then place them in the basket of an air fryer at 400 for 40 minutes.
Or, use our microwave baked potato recipe.
What To Serve With A Baked Potato
Baked potatoes are a classic side dish alongside a steak dinner, but you can add them to countless weeknight or holiday dinners.
Serve these alongside our creamy Tuscan chicken, grilled steak salad, or a heaping bowl of chili.
Storage
Baked potatoes taste best straight from the oven, but if you want to make them ahead of time, slice them in half and let them cool completely before storing them in an airtight container (not in foil) for up to 1 to 3 days.
To reheat the potato, take it out of the refrigerator and let it get back to room temperature.
Bake at 350 until it's warmed through, about 15 minutes.
In its natural state, a baked potato is a potato, baked. As with all elemental things, though, the simplicity of a baked potato is not as deceptive. We've had our fair share of terrible baked potatoes, happily, an excellent one is not any harder to make than a terrible one.
The right potato, the right temperature, and the right timing are key.
There's also one super spirited jabbing with a fork involved. Get set to bake the best potatoes of your life!
Simply Recipes / Alison Bickel
Use russet potatoes for baking.
They're the big, tapered ones with dull brown skins. These are high-starch potatoes, and they work best for dry heat. Thats exactly the kind of heat your oven makes. Its a match made in heaven!
High-moisture potatoes, like redskins or Yukon golds, are best for wet heat: steaming and boiling. They're lower in starch and remain dense after baking, which is not what you want in a baked potato.
Simply Recipes / Alison Bickel
**Those giant russet potatoes marketed specifically for baking often weigh around an entire pound. This is a lot of potato. The ones that are the most realistic for serving as a side weigh 6 to 8 ounces. If you want to split that baked potato open and load it up with substantial toppings (like broccoli or chili or pulled pork or salsa and guacamole and black beans...sigh), a 6 to 8 ounce potato might still be a good bet, because you'll be adding to it to make a full meal. In any case, the bigger the potato, the more time it takes to bake. Keep that in mind.
Simply Recipes / Alison Bickel
**Do you want your potato to explode in the oven? No. More importantly, do you want it to taste great? Yes. Then jab it multiple times with a fork. Ten times per potato should do it. Potato-jabbing is cathartic. Enjoy yourself. Much less dramatically, hole-poking gives you superior baked potatoes. According to the Idaho Potato Commission, potatoes are about 80 percent water. As your potatoes bake, some of that water converts to steam and exits through the tiny channels you poked in them. This moisture loss is a good thing. Outside of preventing explosions, it delivers lighter, fluffier baked potatoes. Rubbing the potato with a little oil or grease before baking is, in my opinion, a good move. It makes the skin nice and crispy so you get a contrast between it and the steaming, starchy interior. The potatoes come out of the oven looking darker, shiny, and more appetizing than un-oiled ones. Some sources say oiling the potato before baking (or, if you're oven racks are clean, directly on the rack). The rack helps air circulate around the potatoes, but if you're baking a lot of potatoes, dont crowd them on the baking sheet; they'll steam if crowded. Bake until you can easily slide a fork or skewer into the center of the potato 30 to 60 minutes. The baking time will depend on the size of your potatoes. They're done when the skins are slouchy and wrinkled. You may even hear a slight hissing sound, or see tiny bubbles coming from one of the poke holes. If you squeeze one, it should yield to the pressure of your fingers easily, and quite likely crack open a little. If the potato is still hard, keep baking it until its done.
Simply Recipes / Alison Bickel
To serve, prick the center of a potato with a fork and pry it open to expose its crumbly and fluffy flesh. Season it top and as you like, and dig in!
Let leftover potatoes cool, then wrap them in foil and refrigerate them for up to 4 days.
Baked potatoes do not freeze well.
Love the potatoes but don't freeze well.
Potato Gnocchi
Baked Potato Soup
Twice Baked Potatoes
Use potatoes of any size for this recipe, but make sure they are russets, which bake up fluffy and starchy.
Potatoes weighing 6 to 8 ounces will take 35 to 45 minutes, while potatoes between 14 and 16 ounces can take an hour or longer.
Cook
Upd
Keep serum awake
1
or more russet potatoes
(1 per person)
Vegetable oil, olive oil, or bacon grease, as needed
Salt
Position a rack in the center of the oven and preheat it to 400F.
Wash the potatoes and dry them with a kitchen towel.
If they have big eyes or tiny sprouts, dig those out (the tip of a potato peeler is the best tool for the job).
Poke each potato all over 10-12 times with a dinner fork.
Dont be afraid to really get in there; drive the tines about an inch into the potato.
Simply Recipes / Alison Bickel
Rub the potatoes with the oil or bacon grease.
You can eyeball this amount, but 1/4 teaspoon per potato should do it. They should be a little slick, but not dripping with grease.
Rub as much salt as you like on the skins. A lot of it will fall off, but it makes the potatoes sparkle!
Simply Recipes / Alison Bickel
Set the potatoes on a wire rack set over a baking sheet (or, if your oven racks are clean, directly on the rack). The rack helps air circulate around the potatoes, but if you're baking a lot of potatoes, dont crowd them on the baking sheet; they'll steam if crowded.
Bake until you can easily slide a fork or skewer into the center of the potato 30 to 60 minutes.
The baking time will depend on the size of your potatoes. They're done when the skins are slouchy and wrinkled. You may even hear a slight hissing sound, or see tiny bubbles coming from one of the poke holes. If you squeeze one, it should yield to the pressure of your fingers easily, and quite likely crack open a little. If the potato is still hard, keep baking it until its done.
Simply Recipes / Alison Bickel
To serve, prick the center of a potato with a fork and pry it open to expose its crumbly and fluffy flesh. Season it top and as you like, and dig in!
Let leftover potatoes cool, then wrap them in foil and refrigerate them for up to 4 days.
Baked potatoes do not freeze well.
Love the potato? Leave us a rating and review!
This post may contain affiliate links. Read my full disclosure policy.
Crispy and salty on the outside and fluffy in the middle, these are perfect baked potatoes.
Crispy on the outside, soft and fluffy on the insidethats the hallmark of the perfect baked potato.
Once split open, the steaming interior becomes the ultimate base for toppings, from butter and sour cream to ranch dressing or crumbled bacon.
While there are countless opinions on how to achieve potato perfection, my method is simple. No foil, no microwaving, no bed of saltjust a generous rub of oil, a sprinkle of salt, and an hour in a 400F oven.
The result? Potatoes that are flawlessly tender inside with a beautifully crisp, seasoned skin.
Craving sweet potatoes instead? My baked sweet potatoes recipe uses a similar approach but at a higher temperature to bring out their caramelized sweetness.
And if you'd rather turn those potatoes into a cozy meal, my easy potato soup recipe transforms them into a rich, creamy bowl of comfortlike a loaded baked potato in soup form!
Russet potatoes
Also known as Idaho potatoes, russet are ideal for making baked potatoes. They're large with a long oval shape and brown skin. Their flesh is starchy, so they become fluffy and flaky when cooked. In addition to baking potatoes, they're ideal for making mashed potatoes, french fries, and potato lakes. Prior to cooking, the potatoes should be scrubbed clean of any dirt, rinsed, and dried. Salt Enhances the natural flavor of the potatoes and adds a deliciously seasoned, crispy skin!
Oil Coats the potatoes to create that perfect golden, crispy exterior.
Use vegetable oil but you can use olive oil if you prefer.
Jump to the printable recipe for precise measurements
Preheat the oven to 400F and set an oven rack in the middle position.
Line a baking sheet with aluminum foil.
Directly on the baking sheet, rub the potatoes with the oil and sprinkle all over with the salt.
Bake until tender when pierced in the center with a sharp knife (or until the center of the largest potato registers 205F to 210F), 60 to 70 minutes.
You can also squeeze the potatoes to see if they are soft (be careful; they're hot!).
Let the potatoes sit for a few minutes until cool enough to handle.
Cut a slit down the center of each potato and serve with toppings of choice.
Should you wrap potatoes in foil before baking? Nope.
Wrapping the potatoes in foil helps retain moisture, which results in steamed rather than baked potatoes.
The interior of a foil-wrapped baked potato is wetter and less fluffy, and the skin isnt crispy.
Wrapping adds an extra step and results in inferior baked potatoes, especially if you enjoy eating the crispy skin, so dont do it!
Why is it necessary to prick potatoes before baking? Pricking potatoes with a fork prior to cooking supposedly prevents steam from building up inside them as they bake, which can make them explode in the oven.
However, this theory is highly debatable. I dont prick my potatoes, and in all my years of cooking, I have never had one explode in the oven.
Most people prick their potatoes because thats what their mothers did.
If you want to prick, theres no harm in it: It just adds an extra step. Now that you know how to make the perfect baked potato, try topping it with: 4 large russet potatoes, scrubbed clean of dirt, rinsed and dried2 teaspoons vegetable or olive oil teaspoon salt Preheat the oven to 400F and set an oven rack in the middle position. Line a baking sheet with aluminum foil.Prick each potato a few times all over with a fork, if you like (see note).
Directly on the baking sheet, rub the potatoes with the oil and sprinkle all over with the salt.
Bake until tender when pierced in the center with a sharp knife (or until the center of the largest potato registers 205F to 210F), 60 to 70 minutes.
You can also squeeze the potatoes to see if they are soft (be careful; they're hot!).
Let sit for a few minutes until cool enough to handle, then cut a slit down the center of each potato and serve with toppings of choice.
Conventional wisdom says that prior to baking, you have to prick potatoes with a fork a few times to allow steam to escape during baking.
The theory is that if you dont prick the potato, the steam can build up under the skin and cause the potato to explode in the oven.
I dont prick my potatoes and have never had a potato explosion, but pricking won't harm the potatoes, so go ahead and prick them as insurance, if you like.
Powered by Per serving (4 servings)
Serving size: 1 potato
Calories: 313
Fat: 3
Saturated fat: 0
g
Carbohydrates: 67
Sugar: 2
g
Fiber: 5
g
Protein: 8
g
Sodium: 309
mg
Cholesterol: 0
mg
Nutritional Data
Disclaimer
To the best of my knowledge, all of the ingredients used in this recipe are gluten-free or widely available in gluten-free versions. There is hidden gluten in many foods; if you're following a gluten-free diet or cooking for someone with gluten allergies, always read the labels of your ingredients to verify they are gluten-free.
Gluten-Free Adaptable
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Is there anything better than potato recipes? Potatoes are delicious any way they're cooked, but one of the easiest ways to prepare them is simply baking them in the oven.
Sure, you can microwave a potato or even air fry a baked potato, but the fool-proof oven method is hard to beat.
Baked potatoes have a crispy skin and fluffy interior, and only need a pat of butter and a sprinkle of salt to turn them into a delicious side dish. But don't be afraid to get creative with your toppings.
Sprinkle your potato with crispy bacon bits, shredded cheese, and sour cream, or turn your potato into an entire meal!
Rec Drummond's
Buffalo chicken baked potatoes
recipe is a game day winner and the steak- and creamed spinach-stuffed steakhouse baked potatoes
recipe may just be the best dinner ever.
When it comes to making baked potatoes in the oven, the process is simple.
**All you need is the right type of potato (russet is best) and some oil. Directly on the baking sheet, rub the potatoes with the oil and sprinkle all over with the salt. Bake until tender when pierced in the center with a sharp knife (or until the center of the largest potato registers 205F to 210F), 60 to 70 minutes. You can also squeeze the potatoes to see if they are soft (be careful; they're hot!). Let sit for a few minutes until cool enough to handle, then cut a slit down the center of each potato and serve with toppings of choice. Conventional wisdom says that prior to baking, you have to prick potatoes with a fork a few times to allow steam to escape during baking. The theory is that if you dont prick the potato, the steam can build up under the skin and cause the potato to explode in the oven. I dont prick my potatoes and have never had a potato explosion, but pricking won't harm the potatoes, so go ahead and prick them as insurance, if you like. Powered by Per serving (4 servings)
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