

Treasure Barrel

Best-Ever Creamy Potato Bake Recipe

20 min Prep time	**1 h 15 min** Cook time	**1 h 35 min** Total time
8 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 lbs Yukon Gold potatoes, peeled and sliced 1/8-inch thick
- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3 cloves garlic, minced
- [ ] 1 tbsp fresh thyme leaves
- [ ] 1/2 tsp freshly grated nutmeg
- [ ] Salt and black pepper to taste

For the Topping

- [ ] 2 cups shredded Gruyère cheese
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 tbsp butter, cut into small pieces

Instructions

1. Preheat your oven to 375°F (190°C). Butter a 9x13 inch baking dish generously. In a medium saucepan, combine the cream, milk, garlic, thyme, nutmeg, 1 teaspoon salt, and 1/2 teaspoon pepper. Heat over medium until just warm - don't let it boil.

2. Arrange a single layer of potato slices in the prepared dish, slightly overlapping them. Pour about 1/2 cup of the cream mixture over the potatoes. Repeat layers until all potatoes and cream mixture are used, ending with cream.

3. Cover the dish tightly with foil and bake for 45 minutes. The potatoes should be tender when pierced with a knife. Remove the foil and sprinkle with both cheeses evenly.

4. Dot the top with butter pieces and return to oven, uncovered, for another 25-30 minutes until the top is golden brown and bubbly. Let rest for 10-15 minutes before serving.

5. While this bakes, you could prepare something light like a garlic broccoli stir-fry to balance the richness, or keep it simple with a fresh salad.

Nutrition per serving

420 kcal	14 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Leftovers keep well in fridge for 3-4 days
- Reheat gently in oven at 325°F to maintain texture
- For extra crispiness, finish under broiler for last 2 minutes
- Potatoes can be sliced ahead and kept in water to prevent browning