Cornell Cooperative Extension Schoharie and Otsego Counties



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Baked Scalloped Potatoes

Ingredients:

4 cups thinly sliced raw potatoes
½ cup chopped onion
½ teaspoon salt
¼ teaspoon pepper
3 Tablespoons flour
2 Tablespoons butter
¾ cup 1% milk
vegetable oil spray

Makes 5 servings - 28% calories from fat

Nutri Serving Size			•••
Servings Per	Containe	er 5	
Amount Per Ser	ving		
Calories 160	Calc	ries fron	n Fat 4
		% Da	aily Value
Total Fat 5g			8%
Saturated Fat 3g			15%
Trans Fat	0g		
Cholesterol 15mg			5%
Sodium 290mg			129
	<u> </u>	264	99
Total Carbohydrate 26g Dietary Fiber 2g			89
	÷		87
Sugars 3g			
Protein 4g			
Vitamin A 4%	6 • V	Vitamin (C 20%
Calcium 6%	•	ron 4%	
*Percent Daily Va diet. Your daily va depending on you	alues may be	e higher or	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

Instructions:

1. Arrange one layer of potatoes and onion in greased baking dish. Sprinkle with salt and pepper, half of flour, and dot with butter.

- 2. Repeat step one.
- 3. Pour milk over layers.

4. Bake at 350°F for 45 to 55 minutes or until top is golden brown and potatoes are tender.



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