

**Ingredients**

• 2 1/2 pounds potatoes, peeled and cubed

• 16 ounces sour cream\* (See note)

• 1/4 cup butter or 1/4 cup margarine

• 1 -2 cup shredded Colby Cheese or 1 -2 cup Cheddar Cheese (optional)

• Salt, to taste• Pepper, to taste

**Directions**

**Step 1**

Preheat oven to 350 degrees.

**Step 2**

Place peeled and cubed potatoes into a medium-size saucepan.

**Step 3**

Cover with water, place on the stove, and cook on medium heat until tender, approximately 10 to 15 minutes depending on the size of cubes and type of potato.

**Step 4**

Remove from heat and drain any remaining water. Place potatoes into a mixing bowl.

**Step 5**

Add butter and start to whip potatoes with mixer set on medium-high.

**Step 6**

Add the sour cream slowly and whip until smooth and creamy.

**Step 7**

Spray cooking dish with cooking spray. Pour potatoes into the casserole dish. Top with as much cheese as desired.

**Step 8**

Bake for 20 minutes or until cheese bubbles and edges start to brown.