

# Betty's Cream Cheese Potato Casserole--Recipe from Lynn



Uploaded on 2 Sep 2010

In this video, Betty demonstrates how to make an easy, luscious Cream Cheese Potato Casserole. This recipe came from my good friend, Lynn, on YouTube, and it is heavenly! It is a blend of mashed potatoes, onion, egg, cream cheese, and seasonings, baked in the oven and topped with French fried onion rings. Absolutely the best!

Ingredients:

24 oz. tub of Bob Evans Original Mashed Potatoes—or you can make your own

small onion, finely chopped

1 egg, well beaten

3 oz. package cream cheese

1 tablespoon all purpose flour

salt and pepper to taste

small can Durkee's French Fried Onions (I used French's brand.)

Using an electric mixer, mix all ingredients except the French fried onions. Spoon mixture into a medium-sized greased baking dish. Bake at 325 degrees for 30 minutes. During the last few minutes of baking, add a can of French fried onions, and let it get crisp in the oven for the last few minutes. Remove from oven and serve immediately. This is one of the best potato casseroles I have ever tried. My family loved it; they ate every single bite! Thanks, Lynn, for another great recipe! I hope everyone enjoys it as much as I have!