

# **Scalloped Potatoes with Crumb Topping**

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**Servings: 10**

**Preparation Time: 30 minutes**

**Start to Finish Time: 2 hours**

**2 tablespoons + 1 teaspoon flour**

**3 cups nonfat milk**

**1 1/2 cups (6 ounces) sharp cheddar cheese, shredded**

**1/2 cup scallions, sliced**

**1 1/4 teaspoons salt**

**1/4 teaspoon pepper**

**6 large (about 3 pounds) baking potatoes, rinsed well**

**1/4 cup plain dried bread crumbs**

**2 teaspoons butter, melted**

Preheat the oven to 325 degrees.

Grease a 13x9x2-inch baking dish.

Put the flour in a medium saucepan. Slowly whisk in the milk until blended, making sure to get into the corners of the pot. Bring to a boil over medium-high heat, stirring often. Reduce the heat and simmer for 2 to 3 minutes, stirring until thickened.

Remove from the heat. Stir in one cup of the cheese, 1/4 cup of the scallions and the salt and pepper.

Slice the potatoes with a thin slicing disk of a food processor or 1/8-inch-thick by hand slicing (you should have ten cups).

Place in the prepared dish.

Add the cheese sauce and toss to coat. Spread the mixture evenly. Cover the dish with foil.

Bake for 30 minutes.

Meanwhile in a small bowl, mix the bread crumbs, butter and remaining 1/2 cup of cheese until the crumbs are evenly moistened.

Uncover the baking dish. Sprinkle with the crumb mixture. Bake, uncovered, for 1 hour longer or until the potatoes are tender and the top is golden.

Sprinkle with the remaining scallions.

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Per Serving (excluding unknown items): 281 Calories; 7g Fat (22.1% calories from fat); 12g Protein; 43g Carbohydrate; 3g Dietary Fiber; 21mg Cholesterol; 426mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 1 Fat.