How to Bake Potatoes

Wash skins of potatoes with a vegetable brush. Poke a fork into each potato, at least halfway through. This allows steam to escape while baking so the potatoes don't explode. Bake in preheated oven at 350 degrees for at least one hour. I like to bake them a little bit longer by 5-10 minutes. You'll know when potatoes are done if you squeeze them with a hot pad and the sides give way, the center is soft, and the skins are crunchy.