

Potato Rolls



Yields approximately 24 -30 dinner rolls

Ingredients

- 1 cup mashed potatoes (enough potatoes to make 1 cup of mashed potatoes)
- 2/3 cup butter, softened
- 2 tablespoons honey
- 2 eggs
- 1 cup scalded milk
- 5 to 6 cups flour (I use half bread flour and half unbleached all-purpose flour)
- 1 packet dry active yeast
- 1/2 cup lukewarm reserved potato water with 1 tbsp flour added to it.

Directions

- Boil potatoes until tender. Drain water, reserving 1/2 cup for use in rolls. Finely mash potatoes and measure 1 cup for rolls. Cool mashed potatoes to nearly room temperature.
- Dissolve yeast in the lukewarm potato water with flour. Let sit until foamy.
- In bowl of stand mixer with paddle attachment, mix together mashed potatoes, butter, eggs, honey, and salt. Mix together on medium speed for about 2 minutes.
- Add yeast mixture to lukewarm milk. Stir.
- Add the yeast and milk mixture to the potato mixture. Mix on low speed until blended.
- Gradually add flour (one cup at a time) until a soft dough forms.
- Switch to the dough hook attachment and knead for about 5 minutes at low speed.
- Put dough in lightly oiled bowl. Cover bowl and allow dough to double in size.
- Punch down dough and shape into rolls, about lemon size.
- Place rolls about 1 1/2 inches apart on parchment paper lined baking sheets, or in baking dishes.
- Sprinkle rolls with a touch of flour if desired. Let dough rise again.
- Bake in a preheated oven set at 400 degrees for approximately 12 minutes.
- Brush with melted butter while warm.