



Noreen's Kitchen

Potato Dinner Rolls

Ingredients

Full Recipe makes between 3 and 4 dozen rolls

1 ½ cups warm water	2 cups plain, mashed potatoes (see note)
1 cup sugar	4 eggs
5 teaspoons instant yeast	2 teaspoons salt
12 tablespoons butter, softened	9 to 10 cups all-purpose flour

Step by Step Instructions

Fit your stand mixer with the dough hook.

Combine water, sugar and yeast in the bowl of your stand mixer. Blend lightly to combine.

Add butter, mashed potato, eggs and salt. Blend again to combine.

Add 8 cups of flour to the bowl and begin to mix.

Add the additional 2 cups of flour if needed, just until the dough pulls away from the side and bottom of the bowl. Do not add more than 10 cups of flour.

Knead dough for 5 to 8 minutes. I am using a Bosch mixer and can knead up to 10 minutes. If you are using a different brand of mixer, you will want to follow the manufacturer's instructions for kneading so that you do not void your warranty.

When dough is completely kneaded, place in a large oiled bowl and cover with plastic wrap. Allow to sit in a warm area of your kitchen until doubled in size. Usually 60 to 90 minutes.

When dough has risen, removed from the bowl onto a dry board. Deflate gently with your hands to remove air.

Divide dough into roll sized pieces. I made my rolls 2.5 ounces and used a kitchen scale to achieve uniform size.

To form the rolls, place the piece of dough on the board. Cup your hand over the dough and gently roll on the board while applying gentle pressure. This will both smooth the top of the roll and tighten up the bottom to a nice seam.

Place the finished roll on a baking pan, lined with parchment paper.

Preheat oven to 350 degrees.

When you have finished shaping and panning the dough, spray with cooking oil and cover with a cloth or another piece of parchment.

Allow rolls to rise a second time for 30 minutes or until doubled in size.

Bake for 15 to 18 minutes or until golden brown on the top and when tapped, sound hollow.

Remove from oven and allow to cool completely before slicing and serving.

This dough is best baked off before freezing. Do not attempt to freeze unused dough.

Do not attempt to refrigerate unused dough or make dough in advance as this will compromise the outcome of your rolls.

Once cooled rolls can be stored in an airtight container or plastic bag for up to three days at room temperature.

Baked rolls can be frozen. Place in airtight freezer bags or double wrap in plastic wrap and then in foil. Freeze for up to three months. Thaw at room temperature.

To warm rolls, place in a 250-degree oven for 10 minutes until warmed through.

Half Recipe makes between 1 1/2 and 2 dozen rolls

3/4 cup warm water

1/2 cup sugar

2 1/2 teaspoons instant yeast

6 tablespoons butter, softened

1 cup plain, mashed potatoes (see note)

2 eggs

1 teaspoons salt

4 to 5 cups all-purpose flour

Enjoy!