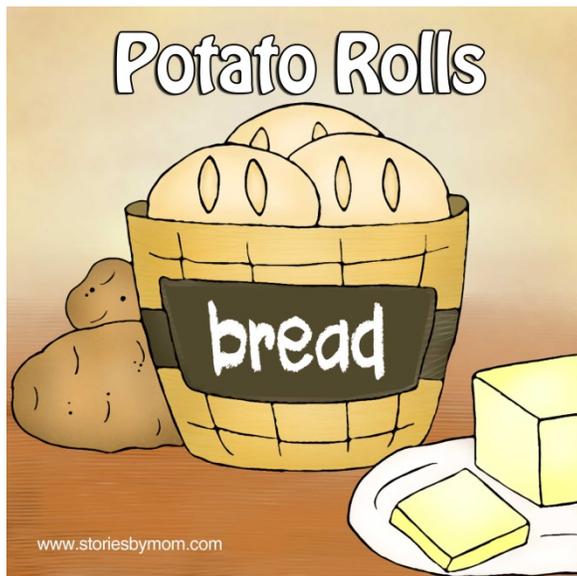


Potato Rolls



Because potatoes are amazing. Although you will be surprised that these don't actually contain potatoes. It has those weird potato flakes that we ate as a kid. I don't usually follow the directions to make mashed potatoes, but these flakes are useful. They are great in cooking. They impart a creamy potato flavor. And they are great at thickening things like soup or if you add too much milk to your real mash potatoes. Otherwise, this is your standard roll recipe. My mom taught me to make bread when I was 5, so I am not afraid to get in there and knead. But, if you opt out on making rolls, I suggest Rhode's Frozen Dinner rolls. They are so easy and so much tastier than store or bakery rolls. Make your own honey butter and that is what heaven tastes like.

Potato Rolls

1 cup whole milk
3 Tbls unsalted butter
2 $\frac{3}{4}$ cups All-Purpose Flour
1/3 c. potato flakes
2 tsp salt
3 Tbls sugar
2 $\frac{1}{2}$ tsp instant yeast

- Combine butter and milk in sauce pan and heat until mixture reaches 110oF degrees
- Mix flour, potato flakes, yeast, salt and sugar. Stir in milk mixture.
- Knead dough until shiny and elastic, 5-10 minutes.
- Cover and let rise for 1-2 hours or until double in size.
- Turn dough onto oiled surface and divide into 16 $\frac{1}{2}$ - 2 ounce balls.
- Place them 1 inch apart in a 9x13 pan.
- Cover and let rise for 1-2 hours or until double in size.
- Preheat oven to 350oF
- Bake until internal temperature is 190oF -195oF and they are light golden brown, about 20 -25 minutes
- Brush with melted butter, serve warm.

Suggested Schedule

Thursday	10:00 AM	Make bread dough, let rise in warm place
Thursday	11:35 AM	Shape Rolls and Let Rise Again
Thursday	12:25 PM	Place bread in oven 30 min
Thursday	12:55 PM	Remove bread