

Refrigerator Potato Rolls

1 ½ c. very warm water (105-115 degrees)

2 pkg. yeast

1 Tbsp. salt

½ c. sugar

2 eggs

½ c. butter softened

½ cup unseasoned warm mashed potato (potato flakes work great), can substitute canned sweet potato

6 ½ c. unsifted flour

Pour warm water into a large bowl and sprinkle yeast over the top. Add salt and sugar and stir until completely dissolved. Let stand 2-5 minutes, covered, to proof.

Add eggs, butter, potato and 3 cups of the flour. Beat by hand with a wooden spoon or a mixer until just smooth. Add 2 more cups of the flour and mix well with a spoon. Add more flour gradually and knead by hand until the dough is stiff and silky, 5-10 minutes.

Brush top with oil or butter, cover with plastic wrap and refrigerate.* Dough can be stored 1-3 days if it is punched down daily. Two hours before serving, remove dough from refrigerator and shape into rolls. Cover and let rise until doubled. Bake at 400 degrees for 10-12 minutes (depending on how dark pan surface is).

Note: Dough does not have to be refrigerated, but can be shaped into rolls after kneading and allowed to rise until doubled and then baked. Rolls freeze well and can be wrapped in foil and heated.

Yields 4 dozen rolls.