

# Puffy Potato Rolls

- 1 Baking potato
- $\frac{3}{4}$  cup Milk
- 3 Tbsp Shortening
- 2 Tbsp Sugar
- 2 tsp Salt
- $\frac{1}{4}$  cup Warm water (about 110°)
- 1 Tbsp Active dry yeast (1 package)
- 1 Egg, slightly beaten
- 4 cups Flour
- 2 Tbsp Butter, melted

## Procedure

- 1 Peel the potato, cut into chunks, and boil until soft. Mash without adding anything, then set aside and allow it to cool to lukewarm.
- 2 While the potato is cooking, mix the milk, shortening, sugar, and salt in a heavy-bottomed pan. Heat over low/medium heat just until milk begins to bubble at the edges, stirring constantly. Remove from heat and allow mixture to cool to lukewarm.
- 3 Warm a mixing bowl under hot, running water. (Don't get the bowl too hot, just warm.) Put  $\frac{1}{4}$  cup of warm water in the bowl and sprinkle the yeast on top. Let it sit for a few minutes, then stir to dissolve the yeast. Add the potato, milk mixture, egg, and two cups of flour. Beat well with an electric mixer. Add the remaining flour. If you have a dough hook and a heavy duty mixer, you can continue mixing with a beater. Otherwise, you'll need to put some muscle into it and mix by hand.
- 4 Knead by hand on a lightly floured surface until smooth and elastic (or knead in the mixer with a dough hook, also until smooth and elastic.) Place in a greased bowl, flipping the dough over so the whole ball is greased. Cover and refrigerate overnight. Punch down and knead lightly for one minute. Roll the dough into 2 dozen balls and place into two round cake plates, a dozen each. Brush with butter, cover, and allow to rise in warm, draft-free place until almost doubled, about half an hour. Bake at 400° until golden brown on top, about 15 minutes.

Yield: 2 dozen rolls