

DIANA FIREY
918/ 227-1025

POTATO ROLLS

Serving Size : 36
Keywords : Bread

Dinner Rolls

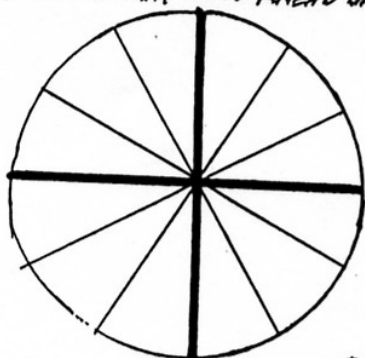
Qty	Measurement	Preparation	Ingredient
1/2	cup	mashed	Potatoes
1/2	cup	granulated	Sugar (OR 3/4 CUP BROWN SUGAR)
1/2	cup	MELTED	Margarine (OR BUTTER)
2	cups	scalded	Milk
2		beaten	Eggs
1	packet	active	Yeast
6)	cups		All Purpose - Flour
1/2	tsp.		Baking Soda
1	tsp.		Baking Powder
2	tsp.		Salt

(* NOTE: I MICROWAVE MILK AND MARGARINE CUBE TOGETHER UNTIL MILK IS SCALDED AND MARGARINE IS MELTED)

Mix mashed potatoes, sugar, margarine*, eggs and scalded milk together. When slightly cooled, mix in yeast. Add 1/3 of flour with baking soda, baking powder and salt. Mix together and add remaining flour* into mixture while stirring. Knead on floured pastry cloth or board into a ball of medium-soft dough. Put dough in cloth covered bowl or plastic bag and let raise double in size in your refrigerator - overnight or for several hours. Take dough out and divide into three equal sections. Roll each section out to resemble a circular pizza crust. Brush top with melted butter and cut triangular slices about 2" at the base as you would a pizza. Roll sections with your fingers from base to tip to resemble a crescent shape. Evenly space rolled up sections on greased pans. Cover pans with towels and let rolls raise for two to three hours. Bake in preheated oven at 400 degrees for approximately 10 minutes or until golden. Lightly brush top of hot rolls with margarine cube and serve. (NOTE: This same roll recipe works great for cinnamon rolls. Instead of rolling out three "pizza style" shapes, roll out in one large rectangle, brush with butter or margarine, sprinkle liberally with sugar and cinammon. Roll long side of rectangle in a spiral log and cut rolls from log with pastry cutter or knife. Bake at 400 degrees for 10 - 12 minutes or until golden brown. Ice with powdered sugar icing.)

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* FLOUR AMOUNT IS APPROXIMATE. USE JUST ENOUGH UNTIL DOUGH IS MEDIUM SOFT. KNEAD UNTIL DOUGH HAS ELASTICITY.



QUARTER CIRCLE SHAPE AND CUT EACH QUARTER WITH PASTRY CUTTER INTO 3 EQUAL SLICES. YOU WILL HAVE 3 PIZZA SHAPES 12 EACH MAKING A TOTAL OF 36 ROLLS



ROLL SHOULD RESEMBLE THIS SHAPE

ROLL TIGHTLY WITH FINGERS FROM BASE TO TIP