

Sweet Roll Dough with Mashed Potatoes

Connie Dahlke

Dough:

1/4 cup water
1/2 cup milk
1 Tbsp dry yeast
1/2 cup mashed potatoes*
1/4 cup oil
1 egg or 1/4 cup egg product
1/2 cup sugar
1/2 tsp salt
1/4 tsp Allspice
1 1/2 cups whole wheat flour**
2 cups white flour**

Heat water and milk together to lukewarm. Stir in yeast. Set aside.

Pack potatoes level into measuring cup. Mix in oil until very smooth, then beat in egg. Stir in sugar, salt, spice, yeast mixture and whole wheat flour until smooth. Stir in all but about 1/3 cup of the white flour, kneading about 5 minutes. Use remaining flour only as needed to be able to work dough, which should be quite soft. Let rise in warm place for about 40 minutes. Punch down. Shape as desired into sweet rolls and bake in 350° F oven for 20-35 minutes depending on recipe.

*plain boiled potatoes or prepared mashed potatoes

**for accurate amount, stir flour before measuring