POTATO DINNER ROLLS

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4 – 4½ cups all purpose flour

2½ teaspoons instant yeast

1¼ cups milk (heated to lukewarm)

3 tablespoons sugar

¼ cup unsalted butter, softened

1½ teaspoons salt

1 egg, lightly beaten

½ cup mashed potato*

Using a stand mixer fitted with dough hook combine 2 cups of flour and yeast. Stir. Add in milk, sugar, butter and salt. Mix on low speed until dough begins to come together. Add beaten egg and mashed potato. Mix on low until combined. Add in additional 2 cups of flour. Mix slowly at first then increase to medium speed. Begin to knead. If after a few minutes dough is still sticky add additional flour 1 tablespoon at a time. Total kneading should be about 6-7 minutes. Dough should be smooth and elastic, clearing sides of bowl but sticking to the bottom.

Shape dough into a ball and place in a greased bow. Cover with plastic wrap and let rise for about 1 hour or until doubled.

Press dough down. Turn out onto a floured surface. Divide in half. Cover and let rest for 10 minutes.

Divide each half into 12 equal sized pieces. Total of 24 dough balls. Roll each into a tight ball. Stretch dough and tuck underneath. Place dough balls into a greased 9 x 13 inch pan. Let rise for 30-40 minutes. Meanwhile preheat oven to 350 degrees.

Bake rolls for 20-22 minutes or until golden brown. Remove from pan and let cool on wire rack.

*Peel potato and cut into small pieces. Boil until softened. Mash with potato masher or fork.

*To Make Ahead:

After shaping ball and placing in pan refrigerate for 2-24 hours. Let sit out at room temperature, loosely covered for about 30 minutes. Uncover and bake following directions above.

Photo Sa-Eeda Daniels

Source: Dea Rossouw