

Potato Rolls

Jacob · 28/09/2024

**Prep Time**

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 20 mins

Description

I have been eating these potato rolls since I was a kid I dont know where the recipe came from but I remember my grandmother making them They freeze well and taste great when split open and toasted

Ingredients

- - 2 ¼ teaspoons active dry yeast - ¼ cup warm water - 1 cup scalded milk
- cooled - ½ cup prepared mashed potatoes - ¼ cup vegetable shortening - ¼ cup white sugar - 1 ½ teaspoons salt - 1 large egg
- beaten - 4 ½ cups all-purpose flour

Instructions

1. Dissolve yeast in warm water in a bowl. Let stand until yeast softens and begins to form a creamy foam
2. about 5 minutes. Dotdash Meredith Food Studios Mix milk
3. mashed potatoes
4. shortening
5. sugar and salt together in a bowl. Dotdash Meredith Food Studios Add yeast mixture and egg. Dotdash Meredith Food Studios Stir in 2 cups flour until incorporated. Stir in remaining 2 1/2 cups flour to make a soft dough. Dotdash Meredith Food Studios Transfer dough to a lightly floured surface and knead until smooth and elastic
6. about 7 minutes. Dotdash Meredith Food Studios Place dough into a lightly greased bowl and turn once to coat all sides with oil. Dotdash Meredith Food Studios Cover the bowl and set in a warm place until dough has doubled in size
7. about 1 hour. Dotdash Meredith Food Studios Punch dough down and shape into a ball. Cover the bowl and let rest for 10 minutes. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C). Grease two baking sheets. Shape dough into 24 rolls. Place rolls onto the prepared baking sheets and let rise until dough springs back when you touch the side of a roll with your fingertip
8. 25 to 40 minutes. Dotdash Meredith Food Studios Bake rolls in the preheated oven until golden brown
9. 10 to 12 minutes. Dotdash Meredith Food Studios Recipe Tips You can substitute 5 tablespoons of unsalted butter for the 1/4 cup of vegetable shortening if you like. Variation: After Step 5
10. roll the dough to a thickness of about 1/2 inch. Cut out 4-inch diameter circles
11. brush each circle with a mixture of melted butter and olive oil
12. fold in half
13. and bake as directed. Brush the tops of the warm rolls again with more of the butter-oil mixture.