



Potato Bread from Idahoan

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 55 mins

Description

This potato bread recipe made with potato flakes is easy and convenient. If you've ever tried potato bread, you know that the addition of potatoes makes for some nice soft bread, and unlike a lot of homemade bread, these loaves stay soft for a surprising number of days.

Ingredients

- 1 ½ cups warm water - 2 (.25 ounce) packages active dry yeast** - 1 cup Idahoan® Original Mashed Potatoes* - 2 tablespoons sugar - 2 tablespoons melted
- cooled butter or oil - 1 tablespoon salt - 4 ½ cups all-purpose flour
- or more as needed

Instructions

1. Combine warm water and yeast in a mixing bowl; let stand for several minutes. Stir in mashed potatoes
2. sugar
3. butter
4. and salt; mix well. Stir in flour to make a soft dough. Turn dough out onto a floured surface and knead until dough is smooth and elastic
5. adding flour as needed
6. for 5 to 8 minutes. Place dough in bowl
7. cover
8. and let rise for 1 hour. Punch dough down
9. divide in half
10. and shape each half into a loaf. Place doughs in 4x8-inch loaf pans
11. cover
12. and let rise until doubled
13. 30 to 45 minutes. Meanwhile
14. preheat the oven to 350 degrees F (175 degrees C). Bake in the preheated oven until lightly browned
15. 30 to 35 minutes. Cool on a wire rack. Tips ** 1 package active dry yeast equals 2 1/4 teaspoons yeast. * Swap the Original flavor with one of the flavored varieties to add some extra flair.