



## Colleen39s Potato Crescent Rolls

Jacob · 28/09/2024



### Prep Time

8 hrs 40 mins

### Difficult

Medium

### Servings

9 hrs 40 mins

### Description

Between family friends and coworkers I get requests for these rolls about every weekend They have a terrific flavor Mix garlic or cinnamon into the butter topping for more variety

### Ingredients

- - 2 potatoes
- peeled and cut into 1 inch cubes - 1 (.25 ounce) package active dry yeast - 1 ½ cups warm water (110 degrees F/45 degrees C) - ? cup white sugar - ? cup shortening - 2 eggs - 1 ½ teaspoons salt - 6 ½ cups all-purpose flour - ¼ cup butter
- melted

### Instructions

1. Place potatoes in a saucepan
2. and cover with water. Bring to a boil
3. and cook until tender
4. about 15 minutes. Drain
5. cool
6. and mash. In a large bowl
7. dissolve yeast in warm water. Let stand until creamy
8. about 10 minutes. When yeast is ready
9. mix in 1 cup mashed potatoes
10. sugar
11. shortening
12. eggs
13. salt
14. and 3 cups flour. Stir in the remaining flour
15. 1/2 cup at a time
16. until dough has become stiff but still pliable. Turn dough out onto a lightly floured surface
17. and knead until smooth and elastic
18. about 8 minutes. Lightly oil a large bowl
19. place the dough in the bowl
20. and turn to coat with oil. Cover with plastic wrap
21. and refrigerate for at least 8 hours
22. and up to 5 days. Deflate the dough
23. and turn it out onto a lightly floured surface. Divide the dough into two equal pieces
24. and form into rounds. Roll out each round to a 12 inch circle. Brush generously with melted butter
25. and cut each circle into 16 wedges. Roll wedges up tightly
26. starting with the large end. Place on lightly greased baking sheets with the points underneath
27. and the ends bent to form a crescent shape. Cover
28. and let rise for 1 hour. Meanwhile
29. preheat oven to 400 degrees F (200 degrees C). Bake in preheated oven for 15 to 20 minutes
30. or until golden brown.