



Rosy Refrigerator Rolls

Jacob · 28/09/2024



Prep Time

4 hrs 15 mins

Difficult

Medium

Servings

5 hrs

Description

Tomato juice and mashed potatoes are the key ingredients for these rosy rolls. They are so delicious hot out of the oven with a bit of butter brushed on top.

Ingredients

- - 1 cup room temperature tomato juice - ½ cup lukewarm water (100 degrees F/38 degrees C) - ? cup white sugar - 1 ½ teaspoons salt - 1 (.25 ounce) package active dry yeast - 2 eggs - ? cup melted shortening - 1 cup mashed potatoes - 6 cups all-purpose flour
- or as needed

Instructions

1. Combine the tomato juice
2. water
3. sugar
4. and salt in a large bowl
5. stir until the sugar and salt dissolve
6. and sprinkle the yeast over the mixture. Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. Mix in the eggs
7. shortening
8. and mashed potatoes
9. and beat in the flour to make a soft dough. Knead for about 5 minutes
10. until the dough is smooth and elastic
11. and place in a greased bowl
12. turning once to grease the top of the dough. Cover and refrigerate the dough for at least 2 hours or overnight. Line baking sheets with parchment paper
13. and set aside. Working on a lightly floured surface
14. divide the dough into 4 equal pieces
15. and cut each into 12 small pieces. Roll the pieces into balls
16. place the rolls 2 inches apart on the prepared baking sheets
17. cover with a towel
18. and let the rolls rise in a warm place until double
19. about 2 hours. Preheat an oven to 375 degrees F (190 degrees C). Bake the rolls in the preheated oven for 12 to 15 minutes
20. until the tops are golden brown.