



Zadi39s Potato Bread

Jacob · 28/09/2024



Prep Time

1 hr 40 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

This recipe can also be used to make rolls versus whole loaves of bread Great at any holiday dinner

Ingredients

- - 4 cups water - 1/2 cup butter - 1/2 cup white sugar - 1/4 cup dry buttermilk powder - 4 teaspoons salt - 2 (.25 ounce) packages active dry yeast - 1 cup instant mashed potato flakes - 10 cups bread flour
- divided

Instructions

1. Bring the water
2. butter
3. sugar
4. buttermilk powder
5. and salt to a simmer in a saucepan over low heat. Remove from the heat
6. mix well
7. and let cool to between 105 and 110 degrees F (41 to 43 degrees C). Sprinkle the yeast on top of the mixture
8. and let stand for about 10 minutes
9. until the yeast begins to form a creamy foam. Stir in the instant mashed potato flakes
10. and mix well. Pour the yeast mixture into the work bowl of a standing mixer with a dough paddle
11. and slowly incorporate 8 cups of bread flour into the liquid
12. adding the flour 1 cup at a time. Turn the dough out onto a floured surface
13. and knead for about 8 minutes
14. adding the remaining flour to the dough as you knead. When the dough is smooth and elastic
15. form into a ball
16. and place into a large greased bowl. Turn the dough over in the bowl to grease the top
17. cover with a cloth
18. and let rise in a warm place for about 1 hour
19. until doubled. Spray 2 9x5 inch loaf pans with cooking spray. Punch the dough down
20. divide into two pieces
21. and shape each piece into a loaf shape. Place the loaves in the baking pans
22. seam sides down
23. cover with a cloth
24. and let rise in a warm place until doubled
25. about 30 minutes. Preheat oven to 350 degrees F (175 degrees C). Bake bread for 30 minutes in the preheated oven
26. until the tops are golden brown and the loaves sound hollow when tapped. Remove from pans to a wire rack to cool. Cook's Note: Now available on the market are flavored instant mashed potato flakes including four-cheese
27. Southwestern
28. extra-butter and so many other flavors. There is a garlic mashed potato which REALLY tastes great if you are making an Italian type of dinner. However
29. I add three cloves or 1 teaspoon of minced garlic to add more of a kick.