



Winter Squash Rolls

Jacob · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 45 mins

Description

This recipe is always a real hit Every time I make these squash rolls I get asked for the recipe People cant believe it when I tell them that theyre made from winter squash These delicious rolls taste best fresh out of the oven

Ingredients

— - 1 ½ cups cubed winter squash - 1 cup scalded milk - 2 (.25 ounce) packages active dry yeast - ½ cup warm water (110 degrees F/45 degrees C) - 6 cups all-purpose flour - ½ cup white sugar - 2 teaspoons salt - ½ cup shortening

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). In a small saucepan
2. cover squash cubes with water. Bring to a boil and cook until tender
3. about 15 minutes. Drain; cool and mash. In a small bowl
4. dissolve yeast in warm water. In a large bowl
5. combine 5 cups flour
6. sugar
7. and salt. Stir in yeast mixture
8. shortening
9. squash and milk; mix well. Stir in remaining flour
10. 1/2 cup at a time
11. beating well after each addition. When dough has pulled together
12. turn out onto a lightly floured surface and knead until smooth and supple
13. about 8 minutes. Lightly oil a large bowl
14. place dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
15. about 1 hour. Divide dough into twelve equal pieces and form into rounds. Place the rounds in a lightly greased 13x9-inch baking pan. Cover with a damp cloth and let rise until doubled in volume
16. about 30 minutes. Meanwhile
17. preheat the oven to 400 degrees F (200 degrees C). Bake rolls in the preheated oven for 10 to 15 minutes or until golden brown.