

Special Recipe

FLUFFY AND DELICIOUS POTATO ROLLS

Directions

- DISSOLVE THE YEAST AND THE 2 T SUGAR IN THE WARM WATER AND ALLOW TO PROOF.
- MEANWHILE, MIX TOGETHER THE MASHED POTATOES, COCONUT OIL AND 1/2 C. SUGAR UNTIL BLENDED.
- MIX THE POTATO MIXTURE INTO THE YEAST MIXTURE.
- ADD THE EGGS AND SALT. MIX WELL.
- ADD THE FLOUR AND KNEAD ALL TOGETHER FOR 10 MINUTES.
- IF MADE IN A BREAD KNEADING MACHINE, FORM INTO ROLLS AND ALLOW TO RISE UNTIL DOUBLE IN SIZE. IF YOU ARE MAKING THEM BY HAND, ALLOW THE DOUGH TO RISE ONCE BEFORE PUNCHING DOWN AND THEN FORMING INTO ROLLS.
- AFTER THE ROLLS HAVE RISEN TO DOUBLE IN SIZE, BAKE IN A 350 DEGREE OVEN FOR ABOUT 25 MINUTES, OR UNTIL GOLDEN BROWN.

Ingredients

- 1 1/2 C. WARM WATER
- 1 PACKAGE OF YEAST
- 2 T SUGAR
- 1 C. MASHED POTATOES
- 1/2 C. COCONUT OIL
- 1/2 C. SUGAR
- 2 EGGS
- 1 1/2 TSP. SALT
- 8 C. ALL PURPOSE FLOUR

