

# Potato Rolls

From [bakingbetter.com](http://bakingbetter.com)

¾ cup lukewarm water  
2 ½ teaspoons yeast (1 packet)  
2 eggs  
1/3 cup sugar  
6 tablespoons softened butter  
1 cup cooked, mashed potato\*  
(1 large russet, or 2 small)  
1 ½ teaspoons salt  
4-5 cups all purpose flour

Dissolve yeast in water. Add the rest of the ingredients to form a soft dough.

Knead for around 10 minutes until the dough is nice and smooth and elastic.

Place in greased bowl, and flip to coat with oil. Let rise until double in bulk.

Turn out onto lightly floured surface and divide into 16 equal pieces. Roll each piece into a ball and place into a 9x13" pan or 2, 8-9" round cake pans. Let rise until the rolls fill the pan and peek over the edge.

Preheat oven to 350 and bake the rolls for 20-25 minutes, until golden brown. Remove from pan and cool.

\*plain prepared instant potatoes may be used