

Potato Rolls

Ingredients

- 1 Russet Potato
- 1/3 c Butter (softened)
- 2 T Sugar (plus 1 teaspoon)
- 1 T Honey
- 1/2 t Salt
- 1/2 c Milk (warmed)
- 1 1/8 t Yeast
- 1/4 c Potato Water (reserved, lukewarm)
- 2 c Flour
- 1 1/2 c Bread Flour
- 2 Eggs

Instructions

1. Boil potato until tender. Drain cooking water, reserving 1/4 cup for use in the rolls. Add 1 teaspoon of sugar to the water and stir. Finely mash the potato and measure out 1/2 cup. Let cool to nearly room temperature.
2. In the bowl of a stand mixer fitted with the paddle, mix together the mashed potato, butter, 2 tablespoons sugar, honey, salt and 1 egg. Mix together on medium speed for about 2 minutes.
3. Combine the yeast with the warm milk and reserved potato water, and pour into the mixer bowl. Mix on low speed until incorporated. Gradually add the flours, about 1/2 cup at a time, until a soft dough forms. Switch to the dough hook and knead on low speed for 5 minutes, until a soft dough is formed that is slightly tacky but not

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sticky.

4. Transfer the dough to a lightly oiled bowl, turning once to coat. Cover with plastic wrap and let rise in a warm place until doubled in size, about 60-90 minutes.

5. Line a baking sheet with parchment paper. Turn the dough out onto a lightly floured surface and punch it down. Separate into 16 equal pieces and shape into rolls. Place the rolls on the prepared baking sheet, about 1 1/2 inches apart. Cover with plastic wrap and let the dough rise again until the rolls have grown into each other, about 30-45 minutes.

6. Preheat the oven to 400 degrees F. Beat an egg to make egg wash. Once the rise is complete brush egg wash over rolls and bake in the preheated oven

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for about 12-15 minutes, until golden. Serve warm.