

Potato Rolls

By Julia Stoddard- Gales Creek Ward

2 ¼ tsp. Yeast	¼ c. sugar
¼ c. Warm water (<115°F)	1 ½ tsp. salt
1 c. scalded milk, (heated milk but not boiled)	1 egg beaten
½ c. mashed potatoes	5 c. sifted flour
¼ c. vegetable shortening	

Dissolve yeast in water. Mix milk, potatoes, shortening, sugar and salt. Add yeast and egg. Slowly add flour, mixing well after each addition. Cover bowl holding dough mixture with clean dish towel. Let rise in a warm area about an hour. Shape into ping pong size balls. Rise about 3 hrs. or until size of a tennis ball. Bake at 400°F for about 12 min or until golden brown.

Variations:

Orange Rolls- Substitute 1 c. warm milk with 1 c. orange juice. Increase sugar to ½ c. Dough shouldn't be too sticky- if so add ¼ c. flour. Roll out like cinnamon rolls. Brush dough with melted butter. Sprinkle orange zest, a light sprinkling of cinnamon, and a generous amount of sugar. Roll dough length wise. Cut like cinnamon rolls. Place rolls in a flat pan about ½-inch apart. Let rise until the rolls are touching. Bake as above. Let cool 20 minutes and glaze with orange frosting.

Apple Pie Rolls- Substitute 1 c. warm milk with 1 c. apple juice. Increase sugar to ½ c. Dough shouldn't be too sticky. Roll out like cinnamon rolls. Brush dough with melted butter. Spread apple pie filling over dough. Roll dough lengthwise. Cut like cinnamon rolls. Place rolls in flat pan about ½-inch apart. Let rise until rolls are touching. Bake as above. Let cool 20 minutes and glaze with apple frosting.

Taco Ring- Roll dough into a circle. Use pizza cutter and cut dough into pie pieces. Using the wide end of the roll and form a circle around a cereal bowl. The narrow end should be on the outside. The wide end should overlap slightly. While ring is resting, cover so it won't dry out with a towel. Prepare 2lbs of hamburger with taco seasoning, onions and tomatoes. Pull narrow end of roll toward the center. Take fork and seal the end. Bake until ring is golden brown about 20 minutes in a 350°F oven. Remove from oven. Sprinkle the roll with graded Mexican cheese. Surround ring with shredded lettuce, diced tomatoes, or toppings of your choice. Put bowl in the center with salsa. Serve while hot.

Refrigerator Rolls

(Store 7 days in the refrigerator)

2 cubes butter	2 ½ c. warm water
2 pkgs yeast (4 ½ tsp)	¾ c. sugar
2 Tbs salt	4 eggs
7 ½ c. unsifted flour	

Dissolve yeast in water. Combine in large bowl butter, sugar, and eggs. Mix well. Add yeast mixture and mix well. Add 4 c. of flour and stir until blended. Add remaining flour 1 c. at a time and blend. Dough should be sticky. If not, add ¼ c water. Store in the refrigerator at least 3 hours. Use desired portion of dough to roll out to ½-inch thick. Use a pizza cutter to cut you dough into triangles (for croissant rolls). Roll from wide end to narrow end, or roll into balls for dinner rolls. Let rise until double in size (about 2 ½ hours). Bake at 375°F for 12-15 minutes or until golden brown