



3 Ways Fluffy Potato Rolls

It's your decision -Make them as appetizers, dinner, or sandwich rolls

- 1/2 cup melted butter
- 1/2 cup water or saved potato water
- 1 cup milk
- 1 cup mashed potatoes
- 1/2 cup granulated sugar
- 1 teaspoon table salt
- 2 large eggs
- 2 (0.25 oz. each) packages premium active dry yeast
- 1-1/2 cups white whole flour
- 4 to 4-1/2 cups bread flour

Toppings: as desired Italian seasoning; Parmesan cheese; coarse salt. melted butter; olive oil

- In a saucepan, add butter, water, and milk. Heat until butter is melted, set aside and cool to 110-115 degrees F.
- Place the mashed potatoes and milk mixture in a large bowl. Add sugar, salt, and eggs. Mix until smooth; stir in dry yeast.
- Add the whole wheat flour and then add the bread flour, about 1 cup at a time, mixing until the dough is smooth but a little sticky. Make sure that the dough is smooth.

- Place the dough in oiled bowl; turn it over to coat with oil; cover loosely with plastic wrap; and let rise until double in size, about 1 hour in a warm place.
- Punch dough down and place half on a floured surface. Decide what type of rolls you want to make. Lightly flour your pastry board.

To Make Appetizer Rolls: Roll half of dough into 12x16 inches. Then cut dough into 2x2-inch squares. (This will give you about 48 mini rolls)

To Make Dinner Rolls: roll dough into 14x14 inches; cut into 3-1/2x3-1/2-inch squares. (This will give you 16 dinner rolls)

To Make Sandwich Rolls: roll dough to 12x16 inches; cut into 4x4-inch squares. (This will give you 12 sandwich rolls)

For all of the above rolls:

- Shape each square into a ball by pinching all flour sides underneath to seal; round on counter to smooth out top. Place buns almost touching in greased parchment lined baking pans if you want them to combine or leave room between for better browning; Cover; let rise for about 30 minutes in a warm place.
- Preheat oven to 400 degrees F. Brush rolls lightly with melted butter. Top rolls as desired with Italian seasoning, Parmesan cheese, and coarse salt as desired.
- Bake in preheated oven for about 15 to 20 minutes or until golden. Remove from oven; lightly spray with olive oil. Serve warm or room temperature.
- Yield: depends on what type of rolls you make

Recipe inspired by: redstaryeast.com

About the Recipe This recipe allows you to make three different types of rolls that can be frozen in advance for the holidays. The rolls are made without kneading and use mashed potatoes, resulting in a soft and flaky texture. The dough can be divided if you want to create rolls suitable for appetizers, dinner, or sandwiches. Although preparing yeast rolls takes time, the process yields flavorful results. We love to serve them with olive oil for dipping.