

## Potato Rolls-from The Frugal Girl

Makes 24



3-1/2 to 4 cups all-purpose flour  
1 tablespoon sugar  
1 envelope active dry yeast (2 1/4 teaspoons)  
3/4 teaspoon salt  
3/4 cup water  
1/2 cup milk  
1/4 cup butter  
1/4 cup instant potato flakes or buds\*  
2 eggs

In large bowl, combine 1 cup flour, sugar, undissolved yeast, and salt. Heat water, milk, and butter until very warm (120 F). Stir in potato flakes; let soften 1 minute. Stir into dry ingredients. Stir in 1 egg and beat for several minutes. Add enough remaining flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 4 to 6 minutes. Place dough in bowl, cover, and let rise 1 hour.

Divide dough into 24 equal pieces. Roll each piece to 6-inch rope. Coil each rope to make "snail" shape. Arrange 12 rolls in a circle on large greased baking sheet with sides barely touching; repeat with remaining rolls. Cover rolls and let rise 30 minutes.

Lightly beat remaining egg; brush over rolls. Bake at 375° F 15 minutes or until done. Remove from sheet; let cool on wire rack.

\*To use fresh potato: Follow above directions except decrease water to 1/2 cup and replace potato flakes with 1/3 cup cooked, mashed potato (at room temperature). Stir mashed potato into dough along with egg.