

Potato Bread from The Frugal Girl



Makes 2 loaves

- 1 1/2 cups warm water (can use potato cooking water)
- 2 packages active dry yeast (2 1/4 teaspoons each)
- 1 cup mashed potato, made with fresh potato or instant potatoes
- 2 tablespoons sugar
- 2 tablespoons melted, cooled butter or oil
- 1 tablespoon salt
- 4 1/2-6 cups all purpose flour

In a mixing bowl, combine warm water and yeast; let stand for several minutes. Stir in potato, sugar, butter, and salt; mix well. Stir in enough flour to make a soft dough.

Turn dough out onto a floured surface and knead 5-8 minutes, or until dough is smooth and elastic, adding flour as needed.

Place dough in bowl, cover, and let rise 1 hour. Punch dough down, divide in half, and shape each half into a loaf. Place in 4x8 inch loaf pans, cover, and let rise 30-45 minutes, or until doubled.

Bake in a preheated 350° oven for 30-35 minutes, or until lightly browned. Cool on wire rack.

