

## Squash Rolls-makes 36



- 1 1/2 cups warm water
- 2 pkg. (4 1/2 teaspoons) active dry yeast
- 1 cup sugar (can use less if you prefer)
- 4 tablespoons oil
- 2 teaspoons salt
- 3/4 cup powdered milk
- 1 1/2 cups cooked winter squash
- 7 1/2 cups flour

In a mixer bowl, combine water and yeast. Let stand for a few minutes. Stir in sugar, oil, salt, powdered milk, and squash. Add 2 cups flour, and beat for 3 minutes. Add enough of the remaining flour to make a soft dough.

Turn out onto a floured surface, and knead until smooth and elastic, about 3 minutes. Place dough in bowl; cover and let rise 1 hour.

Punch dough down. Cut dough into 36 pieces, and shape each into a roll. Place on greased baking sheets or in greased cake pans. Cover and let rise 30 minutes. Bake in a preheated 350° F oven for 12-15 minutes (15-20 minutes for cake pans).