

Potato Yeast Buns

Ingredients

- 2 cakes yeast [4 1/2 tsp of active dry]
- 1/2 cup water warm
- 2 cups milk warm
- 1 cup mashed potatoes
- 2 tbsp sugar
- 2 tsp salt
- 1/2 cup sugar
- 1/2 cup butter (softened)
- 2 eggs
- 4-6 cups flour

Instructions

Dissolve yeast in 1/2 cup warm water. Add milk, potatoes, sugar, and salt. Mix well and let rise & bubble (about 20 minutes) Add sugar, butter and eggs. Add enough flour to make a soft dough that can be handled. Cover and let rise until doubled (1-2 hours depending on room temperature). Make into buns. Let rise again. Bake at 350° F until brown.