

# Potato Yeast Buns

## Ingredients

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

## Instructions

1. Dissolve yeast in 1/2 cup warm water. Add milk, potatoes, sugar, and salt. Mix well and let rise & bubble [about 20 minutes]
2. Add sugar, butter and eggs. Add enough flour to make a soft dough that can be handled.

3. Cover and let rise until doubled (1-2 hours depending on room temperature). Make into buns. Let rise again.
4. Bake at 350° F until brown.

Note: This recipe makes two loaves of bread. I cooked for 15 minutes at 475° F and then approx 30 minutes at 425° F.