

Potato Yeast Buns

Course Side Dish

Cuisine Czechoslovak

Prep Time 5 hours

Total Time 5 hours 20 minutes

Author Mrs. A.N. Dodson, Brainerd, MN "Favorite Recipes of the Nebraska Czech's"

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

1. Dissolve yeast in 1/2 cup warm water.
2. Add milk, potatoes, sugar, and salt.
3. Mix well and let rise & bubble (about 20 minutes)
4. Add sugar, butter and eggs.
5. Add enough flour to make a soft dough that can be handled.
6. Cover and let rise until doubled (1-2 hours depending on room temperature).
7. Make into buns.
8. Let rise again.
9. 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.