

# Edna Ruth Byler's Potato Rolls

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*This recipe is adapted from the More With Less Cookbook by Doris Janzen Longacre. This recipe is easily doubled. A double batch takes a full five pound bag of flour.*

Melt in microwave in a 1 quart measuring cup:

1/2 stick Butter (1/4 cup)

1/2 stick Margarine (1/4 cup)

Mix together in a large bowl:

8.5 cups of unbleached all-purpose flour or bread flour

2/3 cup powdered milk

1 Cup Potato Flakes

1/2 Cup Sugar

1.5 tablespoons dry yeast

1/2 tablespoons salt

To melted butter and margarine, add

Warm water

1 egg, beaten

Additional water till you have 3.5 cups.

Make a hole in dry ingredients. Pour in the liquid mixture. With a canister of flour nearby, begin to mix in the liquid with a wooden spoon. When too stiff to mix with spoon, begin kneading by hand. If dough becomes sticky, sprinkle with a bit of flour. Scrape down bowl and incorporate all of the flour into the dough. When dough is no longer sticky and has a smooth satiny texture, pour a little oil over dough-ball and spread with hands to cover dough surface. Cover pan with wet towel and let rise 1-2 hours until doubled in size.

Dump the dough out on a lightly floured surface and gently press out the air. Form the dough into one large ball, then divide using a dough scraper: Divide dough into quarters then into quarters again which will yield 32 rolls. Shape into rolls (bowknots, balls, etc.) and place on greased cookie sheets (optionally dusted with cornmeal) to rise for 45 minutes to an hour. After having risen, they may be brushed with egg and water glaze and sprinkled with sesame or poppy seeds. Bake in 400F for 7 minutes on a lower rack and then 7-8 minutes more on a top rack to brown (total oven time around 15 minutes).