

AMISH SOFT DINNER ROLLS (POTATO)

F EASY

Last Modified: 02/07/2016

PREP: 3 To 4 Hrs
COOK: 25 Min
OVEN: 350

BREADS

MAKES 9 To 16 ROLLS

| QUA | MEASURE | INGREDIENT | PROCESS |
|-------|---------|---------------------------------|----------|
| 2 | Large | Eggs | Beaten |
| 1/3 | Cup | Granulated Sugar | |
| 2 | Tsp | Kosher Salt | |
| 6 | Tbsp | Unsalted Butter | Softened |
| 1 | Cup | Starchy Potato (Idaho / Russet) | Mashed |
| 2 1/2 | Tsp | Dry Active Yeast | |
| 3/4 | Cup | Warm Water (100 Degrees) | |
| | | Use Potato Boiling Water | |
| 4 1/4 | Cups | Unbleached All-Purpose Flour | |

PREPARATION

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| FACTOID | This recipe was inspired by one in a small, handwritten Amish cookbook that I found in the trash at an auction in Lancaster County, PA, thus its name. These Rolls are good! Dense yet still tender, moist but not at all heavy, these are the quintessential soft Dinner Roll. A mashed Potato gives them both their soft texture, and staying power: they'll remain soft and fresh-tasting at room temperature for several days, meaning they're a great candidate for make-ahead. |
| TOOLS | 1) 9" Round Heavy Non-Stick Metal Baking Pan 2) Basting Brush 3) Large Mixing Bowl |
| HINTS | These Rolls have the characteristic golden brown, rounded, smooth top of a classic Dinner Roll (See Picture); I like to bake them rather tightly spaced, in a 9" round pan, so that they crowd each other and become pull-apart Rolls, with soft sides, as they're baking. For round Rolls that are browned all over, place them in a cookie sheet, farther apart, so that they won't touch one another while they're expanding & baking. |
| PREP | DISH 1) Peel, cube and boil the Potatoes until tender. Reserving 3/4 cup of the starchy water. 2) Mash the Potatoes, fluff, lightly pack and set them aside. 3) Beat the Eggs until there are no white streaks visible and set them aside. |
| 1 | 3 Hours Before: In a large mixing bowl, mix and knead all of the ingredients together BY HAND to make a smooth, soft dough. |
| 2 | 3 Hours Before: Lightly grease the bowl and return the Dough. Cover the bowl with plastic wrap, and let the dough rise until it's doubled in bulk, about 90 minutes. |
| 3 | 2 1/2 Hours Before: Gently deflate the Dough, and divide it into 16 equal pieces (Halve, halve, halve & halve the Dough). Lightly round each piece into a smooth ball. |
| 4 | 2 Hours Before: Place the Balls in a lightly greased 9" round pan. Cover the pan with lightly greased plastic wrap, and let them rise for 2 hours, or until they've doubled in size. |
| 5 | 15 Minutes Before: Preheat the oven to 350 degrees with a rack in the center. |
| 6 | Bake the Rolls for 20 to 25 minutes, until they're golden brown and feel set. Remove them from the oven, and turn them out of the pan onto a rack. Brush with melted Butter. |
| SERVE | Serve the Rolls warm, or at room temperature. Store leftover rolls in a resealable plastic bag for several days at room temperature. Freeze for longer term storage. |