



POTATO FLAKE DINNER ROLLS

INGREDIENTS

- 1 1/2 tablespoons active dry yeast
(1 package)
- Pinch of powdered ginger
- 2 tablespoons sugar
- 1 cup water (110 F)
- 3 cups flour all-purpose
- 1 teaspoon salt kosher
- 3/4 cup butter melted (divided use)
- 1/4 cup nonfat dry milk powder
- 1/2 cup instant potato flakes)

DIRECTIONS

- Add the yeast, sugar, and ginger to the bowl of your mixer.
- Add 1/4 cup of the water and let stand until frothy, about 5 minutes.
- Add the remaining water, salt, and 1 cup of the flour and mix until blended.
- Mix in the milk, potato flakes, and 1/4 cup melted butter.
- Add the remaining flour a little at a time until the dough pulls away from the sides of the bowl.
- Knead for 5 minutes longer.
- Form the dough into a ball, grease the top with some melted butter, place in a greased bowl, cover, and let rise until double -- about 70-90 minutes
- Punch down, form into equal size rolls, and place in a pan with sides touching.
- Brush with butter, cover with a tea towel, and let rise until the rolls are puffy, about 45 more minutes.
- Preheat the oven to 375 F.
- Brush the rolls with butter, again.
- Bake for 20 to 25 minutes, or just until lightly golden.
- Do not over bake.
- Remove from the oven and brush with remaining butter if desired.



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