

Roasted Potato Rolls

Roasted potato flour adds flavor, aroma

Ingredients	Volume	Grams	Percent	Bakers	
				Percent	Percent
Active Dry Yeast	5 tsp	16	1	3	
Warm water (110° F)	1-2/3 cup	360	21	60	
Sugar	2/3 cup	143	8	24	
Shortening	2/3 cup	130	8	8	
Eggs	2 large	110	7	18	
Mashed Potatoes	1 cup	225	13	38	
Salt	2-1/2 tsp	15	1	3	
All Purpose Flour	4-1/4 cups	600	36	100	
Briess® Roasted Potato Flour	1/2 cup	90	5	15	

Method

1. Dissolve yeast in 2/3 cup warm water. Let stand 5 minutes until bubbly.
2. Cream sugar and shortening until fluffy. Add eggs, mashed potatoes, yeast mixture, remaining water, 2 cups all purpose flour and Roasted Potato Flour.
3. Beat until smooth.
4. Add remaining flour slowly to form a soft dough.
5. Shape into ball and place in lightly greased bowl, rolling to coat all sides.
6. Cover and let rise for 1 hour.
7. Grease three 9" round pans.
8. Divide dough into thirds and shape 15 balls from each third.
9. Place balls into greased rounds, cover and let rise until doubled in size, about 30-60 minutes.
10. Baked at 375° F for 20 minutes or until golden brown.



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