

Potato Buns

Ingredients:

- 1 pkg active dry yeast or 1 cake compressed yeast
- ¼ C milk, scalded and cooled
- ½ C mashed cooked potato (instant can be used)
- 1 tsp salt
- 4 ½ C flour (about)
- ½ C soft butter
- 1 C sugar
- 1 egg

Soften yeast in warm water. Stir into cooled milk with potato and salt. Add 2 cups flour and beat vigorously until smooth. Cover and let rise in a warm place ½ hour. Cream butter and sugar until light. Beat in egg. Add to first mixture with enough remaining flour to make a soft dough. Cover and let rise again until double about 1 ½ hours. Sometimes it takes longer. Punch down and shape in buns about the size of a golf ball. Put about 1/2 “ apart in greased pans. Cover and let rise until double about 1 hour. Bake in hot oven (425°) 20 – 25 minutes. Check in 10 minutes they burn very quickly and they don't usually take 20 – 25 minutes. Makes about 2 ½ dozen. I don't usually get that many.