



AMISH ROLLS

Being based out of Pennsylvania, we have been given a lot of Amish recipes over the years. This is one of our favorites! It yields a soft, moist roll that is the perfect addition to any meal! Don't be intimidated if you've never baked bread. This recipe is fairly simple, just a bit time consuming. But, the end result is worth it!

Prep time: 15-20 minutes
Cook Time: 20 minutes

Total Time: 3.5-4.5 hours
Serving Size: 24 rolls

FEATURED BAKEWARE:

USA PAN® Rectangular Cake Pan

INGREDIENTS

FILLING:

- 4 1/4 cups all purpose flour
- 3/4 cup lukewarm water
- 2 1/2 teaspoons instant yeast
- 1 cup mashed potatoes
- 6 Tablespoons softened butter
- 2 teaspoons salt
- 1/3 cup granulated sugar
- 2 eggs)

INSTRUCTIONS:

Place all ingredients in bowl of stand mixer or a large bowl. Mix with mixer or by hand until ingredients are mixed.

Then, knead by hand or mixer until you have a smooth, soft dough.

Lightly grease a large bowl and place the dough into it, turning once to coat.

Cover with greased plastic wrap and place in warm spot to rise. Let dough rise for about 90 minutes. It should double in size.

Gently deflate the dough and turn out onto a lightly floured board.

Divide the dough into 24 equal pieces. Roll each piece into a smooth roll and place into your USA PAN® 9 x 13 " pan. Cover with greased plastic wrap and allow to rise again, for about 1 1/2- 2 hours. Rolls should appear very puffy. During this time, preheat your oven to 180C°

. Once rolls have risen, remove plastic wrap and bake for about 20 minutes until golden brown. Remove from oven. Serve warm, brushed with melted butter, if desired. These rolls keep for several days, just store any leftovers in plastic wrap.