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Sulphur Creek Ranch Potato Rolls

By Susie Iventosch

(Makes 18 rolls)

INGREDIENTS

3 1/2 cups all-purpose flour

1/3 cup granulated sugar

1 tsp. salt

1/3 cup oil (I use olive oil)

1 package yeast

1/8 cup (2 Tbsp.) warm water at about 110 degrees

2/3 cup water

1 egg

1/2 cup mashed potatoes (can add flavoring - herbs, etc. - to the mashed potatoes for variety)

DIRECTIONS

Sprinkle yeast over the warm water and set aside until yeast begins to bubble up. In a large bowl, combine flour, sugar and salt. Mix well. Add all remaining ingredients, including the mashed potatoes and stir with a wooden spoon until integrated.

Knead dough on a floured surface for approximately 5-8 minutes, until dough is smooth and elastic. Place dough in a greased bowl and turn once to coat both sides. Allow to rise in a warm place until doubled in volume. Punch down and form dough into 18 balls.

Place rolls on baking sheet prepared with cooking spray or covered with parchment paper. Allow to rise again until rolls are doubled in size.

Bake in a 400 degree oven for 15 to 20 minutes, or until golden brown and cooked through.

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