

# SWEET POTATO ROLLS

## Ingredients

### Ingredient Checklist

- 3/4 cup plus 3 tablespoons butter, melted
- 1 cup milk
- 3/4 cup plus 1 teaspoon sugar
- 2 1/2 teaspoons salt, divided
- 2 (1/4-ounce) envelopes active dry yeast
- 1/2 cup warm water (100° to 110°)
- 2 large eggs
- 2 cups cooked and mashed sweet potatoes (2 small sweet potatoes or 1 large)
- 1/2 cup cold water
- 7 cups all-purpose flour



## Directions

### Instructions Checklist

- Step 1

Heat 3/4 cup butter and milk in a large saucepan over medium-high heat to just below the boiling point. Add 3/4 cup sugar and 2 teaspoons salt, and stir until sugar dissolves. Remove from heat, and set aside to cool.

- Step 2

Combine yeast, 1 teaspoon sugar, and 1/2 cup warm water; let stand 5 minutes or until mixture becomes frothy.

- Step 3

Beat eggs, potatoes, and remaining 1/2 teaspoon salt at medium speed with an electric mixer until smooth and well blended; beat in 1/2 cup cold water.

- Step 4

Stir together the cooled milk mixture, egg mixture, and yeast mixture in a large bowl. Gradually add 3 cups flour, and continue beating at medium speed with an electric mixer. (You may have to beat in the rest of the flour with a wooden spoon.) Stir in 3 1/2 to 4 more cups flour or enough to form a soft dough, scraping down sides of bowl several times. (Dough will be very sticky.) Place dough in lightly oiled bowl; cover and refrigerate for 8 hours.

- **Step 5**

Preheat oven to 400°.

- **Step 6**

Lightly grease two 15- x 10- x 1-inch jellyroll pans. Remove dough from refrigerator, and punch down. Divide dough in half, and roll out each portion to 3/8- to 1/2-inch thickness; cut with a 2 1/2-inch biscuit cutter, and place on the prepared pans, with rolls just barely touching. Brush rolls with 3 tablespoons melted butter; fold each roll in half, pressing gently in the center to seal. Cover loosely, and let rise in a warm place (85°), free from drafts, 30 to 40 minutes or until doubled in size. Bake at 400° for 12 to 14 minutes or until golden brown.