

RECIPE 2:

Ingredients

1 lb Potato Roll Mix
7.9 oz (just under 1 cup) warm water (100-110°F)
4 ¼ tsp active dry yeast or 3 tsp instant yeast (adjust based on brand instructions)
**Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

Instructions

- 1. Activate Yeast (if using active dry):** In a small bowl, dissolve yeast in warm water and let stand for 5-10 minutes until foamy. If using instant yeast, skip this step and mix it in directly with the dry ingredients.
- 2. Make Dough:** In a large bowl, combine the roll mix and yeast solution. Mix on low speed for 2 minutes. Then knead on medium speed (or by hand) for 6-7 minutes until smooth and elastic.
- 3. First Rest:** Cover the dough and let it rest for 15 minutes at room temperature.
- 4. Shape Rolls:** Divide dough into 8-10 pieces (~2 oz each). Shape into balls and place on a lightly greased or parchment-lined baking sheet.
- 5. Proof:** Cover and let rise in a warm spot for 35-40 minutes, until nearly doubled in size.
- 6. Second Rest:** Let uncovered rolls sit for 15 minutes while the oven preheats.
- 7. Bake:** Bake at 385°F for 15-20 minutes until golden brown.

Tips

Ideal dough temperature before proofing: 78°-82°F
Brush warm rolls with melted butter for a soft, glossy top
Store cooled rolls in an airtight container