

GRANDMA'S POTATO REFRIGERATOR BREAD



Prepare Grandma's dough one day, refrigerate it, and shape it in next three days!
Makes three dozen rolls or three braided loaves

Ingredients:

- ½ cup warm (105 to 110°F) water
- 2, ¼ oz pkgs. (4½ teaspoons) active dry yeast
- Pinch of sugar
- 1½ cups scalded milk (See Step 2.)
- ½ cup butter (1 stick)
- 2 ½ teaspoons salt
- ½ cup mashed potatoes, OR cooked sweet potato OR squash (leftovers are great)
- 2 large eggs
- 7 cups all-purpose unbleached flour (may be half whole wheat and half all-purpose)

HOW to SHAPE: When ready to shape, divide dough into three even pieces, then shape as braids, See how to shape simple braids or loaf OR divide each piece into twelve even pieces for rolls.

Here's what you'll do:

Read the recipe, assemble ingredients and wash hands.

1. Combine in small bowl yeast, warm water and pinch of sugar; stir let stand 5 minutes.
2. Heat milk until steaming hot in microwave; pour into a large bowl and add the butter, and sugar. Cool to 95°F. or cooler.
3. When milk mixture is cooled, stir in dissolved yeast, mashed potatoes and eggs. Stir in, one cup at a time, 4 cups of the total flour. Beat by hand or with a mixer 3 to 5 minutes. Cover bowl and let batter rest 15 to 30 minutes.
4. Stir in salt and about two cups more remaining flour—until a rough dough ball forms on the spoon and pulls away from the bowl.
5. Sprinkle about ¼ cup flour on clean surface, turn dough onto the flour, turning dough so it is coated with flour. Knead about 10 minutes—View how to knead at http://homebaking.org/glossary/old_glossary.html#K
6. Place dough in a large oiled bowl or plastic food bag that is about three times as big as the dough. Turn it to grease all sides. Cover bowl with plastic wrap or push air out of plastic bag and twist-tie the very top of the bag. (Allow room for dough to double in size.) Place in refrigerator over night or up to three days.
7. Deflate dough once when it expands to double in size.
8. *Place shaped rolls or braids evenly apart on baking sheets or in pans as directed. Cover with greased plastic wrap—allow to double in size. Preheat oven to 400°F.
9. Bake rolls 10-12 minutes, until golden; braids 25 to 30 minutes. Both should be 190°F. at center for best quality. Serve/slice or wrap bread when it has cooled to 100°F. at center. Never refrigerate yeast bread—store at room temperature or freeze, then thaw until ready to eat.

Source: Sharon Davis, Family & Consumer Sciences Education, Baking with Friends, http://homebaking.org/PDF/refrigerator_dough.pdf