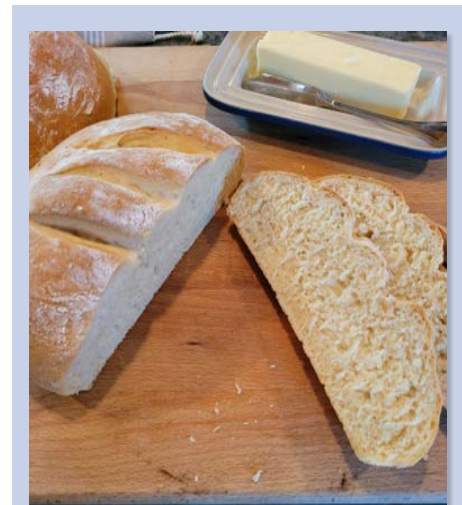


# ALI'S KITCHEN

## Break Potato Bread Together in 2021

Mashed potatoes make for an extra-soft, fluffy, delicious homemade bread

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary



Mashed potatoes make an extra-soft and fluffy homemade bread, delicious for use on a sandwich or simply sliced, toasted, and slathered with creamy butter and a sprinkling of cinnamon!

Instant potato flakes work nicely with this recipe. However, mashing up a few boiled or baked russets will give this bread the best texture. So, next time you have mashed potatoes for dinner, just make up a little extra and set aside for when you are ready to bake some bread.

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### Ingredients: Potato Bread

- 1 package (1/4 ounce) active dry yeast
- 3 tablespoons sugar
- 1/4 cup warm water
- 1 3/4 cups milk, warmed
- 1/4 cup butter, softened
- 1/2 cup plain mashed potatoes (unseasoned and without added milk or butter)
- 1 teaspoon salt
- 5-to-5 1/2 cups all-purpose flour



**Directions:**

Stir together the yeast, sugar and warm water in a large bowl and allow the mixture to rest and become bubbly for about 5 minutes.

Add the milk, butter, mashed potatoes and salt. Mix in enough flour to form a firm dough (you may need slightly less or more than the 5 cups listed).

Turn the dough out onto a lightly floured surface and knead until smooth and elastic, about 6-8 minutes.

Form the kneaded dough into a ball and place into a large, greased bowl. Cover with plastic wrap or a kitchen towel and let rise in a warm place until doubled, about 1 hour.

Gently punch down the dough and then turn it onto a floured surface. Shape into two round loaves and place onto a baking sheet coated with cooking spray.

Cover with plastic wrap and allow the dough to rise again until almost



double in size (about 25 to 30 minutes).

Cut an "X" or a few decorative slashes into the top of the raised dough if you would like.

Bake at 350 degrees Fahrenheit for 40 minutes or until golden brown.

Remove from pan and allow the bread to cool before slicing. **BCT**

Enjoy!

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