



HONEY POTATO ROLLS

THE GREEN GIRAFFE EATS

INGREDIENTS

- 1.5 cups warm water. Tip: Use tap water and put it in the microwave for 30 seconds and it will be the perfect temperature.
- 1 package dry yeast or 2.25 teaspoons
- 2 Tablespoons sugar
- 2 Tablespoons honey
- 2 eggs
- 6 Tablespoons butter at room temperature
- 2 teaspoons Kosher salt (if you are using table salt, reduce to 1 teaspoon)
- ½ cup of potato flakes*
- 4.5 cups all purpose flour (unbleached if available)

*can usually be found near macaroni and boxed meals

METHOD

01 To the base of your stand mixer or large mixing bowl add the following: warm water, yeast and sugar. Gently mix and allow the yeast proof for 3-4 minutes. The yeast is waking up from their nap and eating the sugar and burping. The mixture will become milky and foamy.

02 Add in the remaining ingredients: honey, eggs, butter, salt, potato flakes and flour.

03 If using a stand mixer allow the dough hook to do the work for you and knead the dough for 5-7 minutes.

04 If you do not have a stand mixer, do your best to mix all of the ingredients by hand and then turn the dough out onto a lightly floured surface and knead by hand for 5-7 minutes

05 Place dough into a bowl and cover with a damp cloth and leave in a warm place for 1.5 hours. If your house is on the cold side you can preheat your oven to 150 degrees and then place your bowl in the warm oven and turn off the heat.

06 Once the dough has doubled in size, remove from the bowl and divide into 16 equal pieces and roll into balls.



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07 To make regular dinner rolls, place dough balls into a lightly greased 9 x 13 glass baking dish, cover and allow to rise until doubled again, about 90 minutes.

08 Bake in 350 degree preheated oven for 25 minutes or until light brown.