



ELEANOR LILLY'S ROLLS

½ cup lukewarm water
2 tablespoons yeast (or 2 pkg.)
1 quart warm milk
1 cup melted butter (or half butter & half canola oil; use margarine at your peril)
1 cup sugar
1 cup mashed potatoes (or substitute mashed sweet potatoes)
1 tablespoon salt
Bread flour—*about* 8-12 cups (NOT all purpose flour)

Soften yeast in warm water until dissolved. Add milk, butter, sugar, potatoes and salt. Start adding flour—about 4 cups at first—and whisk in. Add flour, a cup at a time, until it gets too thick for the whisk. Using your hand or a spoon, add flour, a little at a time, until you have a soft dough that can be kneaded. Knead dough for 5-10 minutes, until it is not sticky. Place in bowl, and cover bowl with plastic. Place in refrigerator overnight—and roll out the dough the next morning

Next morning, knead dough a few minutes, and roll out into ½ inch thickness. Cut out shapes and place close together on a cookie sheet. Dip each roll in a little butter, place on cookie sheet to grease it, & turn over so both sides have been buttered. Cover with plastic wrap until doubled in bulk. Bake in preheated oven until lightly browned on top at 425 degrees—or 450 degrees if your oven is perfect temperature control. Makes 2 cookie sheets of rolls. Cut the recipe in half if you wish.

If you want to make them all in one day, let raise at room temperature the first time, then punch down and make out the rolls.

If you wish to have rolls for several days in a row, divide the dough into 2 or more bowls in the fridge, and you can have fresh rolls several days in a row.

You may use 2 cups of whole wheat bread flour for part of the white flour. They will not be as light, but my family likes them best this way. (PF)

*This recipe has been adapted by Phyllis Fitzgerald, Eleanor's daughter.