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Sweet Potato Dinner Rolls

- 2 Tbsp active dry yeast or 1 1/2 tablespoons instant yeast
- 1/4 Cup (1 3/4 ounces) granulated sugar
- 1/2 Cup (4 ounces) warm water, or 1/4 cup each warm water and warm milk
- 3 Tbsp (1 1/2 ounces) butter
- 1 1/2 Tsp salt
- 1 Tsp cinnamon
- 3 Large eggs
- 3 1/2 to 4 Cups (14 7/8 to 17 ounces) King Arthur Unbleached All-Purpose Flour
- 1/2 Cup mashed sweet potato, yam, squash, pumpkin, or regular potato

- 1) In a large bowl, dissolve the yeast and sugar in the warm water. Let sit for 10 minutes.
- 2) While yeast is getting started, melt butter and let it cool. Add cooled butter, salt, cinnamon, eggs, flour, and mashed vegetable to yeast mixture, stirring to blend; dough will be quite slack. Beat with the flat beater of an electric mixer, or stir by hand, for about 5 minutes. Place dough in a well-greased bowl, turning to coat all sides, and cover with plastic wrap; or scoop into a large, well-oiled plastic bag, sealing bag near the top. Refrigerate dough 8 hours, or overnight.
- 3) Next day, remove dough from refrigerator, and place on a lightly floured surface. Divide dough into 24 pieces, rolling each piece into a ball; being cold, the dough will be quite easy to work with. If it's overly sticky, rub your hands with a bit of oil.
- 4) Place rolls in a lightly greased large, round pan—a 14-inch deep-dish pizza pan works well—or two lightly greased 9 or 10-inch cake pans. Set aside to rise for about 3 hours, or until rolls fill the pan.
- 5) Bake rolls in a preheated 375°F oven for about 20 minutes, or until they're lightly browned. Yield: 24 rolls.

Makes 24 Servings

