



# Potato Rolls

## INGREDIENTS

1-1/4 cups water  
3 tablespoons vegetable oil  
2 1/2 tablespoons sugar  
1 teaspoon salt  
2 tablespoons mashed potato flakes  
3 cups bread flour  
1 1/2 teaspoons active dry yeast

## DIRECTIONS

1. Place all ingredients in bread machine pan in the order suggested by the manufacturer. Select the dough setting. (Check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed.)
2. When cycle is completed, turn dough onto a lightly floured surface. Divide dough into 15 portions. Shape dough into balls.
3. Place in a greased 13 inch by 9 inch baking pan. Cover and let rise in a warm place until doubled in size (about 30-45 minutes).
4. Bake at 350 degrees for 15-18 minutes or until golden brown

Makes 15 rolls

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