

Potato Bread

Caroline Semon

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*1 tablespoon granulated
sugar
1 package yeast
1/2 cup granulated sugar
1/2 cup warm water
3/4 cup butter or margarine
1 cup warm milk
1 tablespoon salt
2 eggs
1 cup mashed potatoes,
previously prepared
6 cups (approx.) flour*

In a bowl, dissolve the yeast and one tablespoon of sugar in warm water. Let proof for 5 minutes.

Add the butter to the warm milk to soften.

Add the milk mixture, 1/2 cup sugar, salt and eggs to the yeast mixture. Stir to blend. Add the mashed potatoes. Add flour to make the dough stiff. Knead for about 10 minutes (the dough might be sticky). Shape into a ball and place into a buttered bowl. The dough may be refrigerated, covered, overnight if desired. This adds to a smooth texture.

Remove from the refrigerator. Knead vigorously. Shape into two loaves. Place in greased 9x5x3-inch pans. Let the dough rise until doubled. This may take two to three hours.

Bake in a preheated 375 degree oven for 45 minutes.

Per Serving (excluding unknown items): 4869 Calories; 168g Fat (31.2% calories from fat); 106g Protein; 727g Carbohydrate; 27g Dietary Fiber; 834mg Cholesterol; 8574mg Sodium. Exchanges: 39 1/2 Grain(Starch); 2 Lean Meat; 1 Non-Fat Milk; 30 1/2 Fat; 7 1/2 Other Carbohydrates.