

Betty's Holiday Potato Yeast Rolls Recipe



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In this video, Betty demonstrates how to make her light and luscious Holiday Potato Yeast Rolls. These rolls are perfect for a fancy dinner, and they are the easiest to make that I have run across. There is no need to knead them! I have used this as my go-to recipe for 30 years. I think you will enjoy them!

Ingredients:

2 packages active dry yeast

$\frac{1}{2}$ cup warm water (105 - 115 degrees)

1 $\frac{1}{2}$ cups warm milk (105 - 115 degrees)

$\frac{3}{4}$ cup instant potato flakes

$\frac{1}{2}$ cup butter or margarine, softened

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ to 1 teaspoon salt (I used 1 teaspoon in the video, but I think the rolls would have been better with less.)

2 egg yolks, slightly beaten

About 4 $\frac{1}{2}$ flour, divided (You may use all purpose or self-rising flour. If you use self-rising flour, you should reduce the salt to $\frac{1}{2}$ teaspoon.)

4 tablespoons butter or margarine, melted (for brushing tops of rolls)

Dissolve yeast in $\frac{1}{2}$ cup warm water and let stand 5 minutes. In a large bowl, combine yeast mixture, 1 $\frac{1}{2}$ cups warm milk, $\frac{3}{4}$ cup potato flakes, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ teaspoon salt. Mix well. Stir in 2 slightly beaten egg yolks and $\frac{1}{2}$ cup flour. Cover with a towel, plastic wrap, or aluminum foil, and let rise in a warm place, free from drafts for 30 minutes. (Batter will look spongy.) Gradually stir in enough of the remaining flour to make a soft dough. Cover and let rise in a warm place 1 hour, or until dough is doubled in bulk. Punch dough down. Turn onto a lightly-floured surface, and roll out to $\frac{1}{4}$ -inch to $\frac{3}{8}$ -inch thickness. Cut into 2 $\frac{1}{2}$ -inch circles. Brush with melted butter. Make a crease across each circle, and fold over to make the rolls into Parkerhouse-style. Gently press edges to seal. Place on greased cookie sheets, and let rise in a warm place 20 minutes, or until dough is doubled in bulk. Bake at 400 degrees for 10 minutes, or until golden brown. This makes 4 dozen Parkerhouse rolls. One wonderful thing about this roll recipe is that you can do most of the work ahead. When you have your rolls shaped and placed in pans, you may cover and refrigerate or freeze them for later use. All you have to do is get them out of the refrigerator or freezer, let them come to room temperature, and then let them rise for 20 minutes before baking. They are every bit as good as freshly made rolls! I hope you will add these lovely rolls to your holiday table. You (and your guests) will love them! Happy Holidays!—Betty □