

Refrigerator Bread Dough - Hand Method

- Step 1:** Mix 1 cup + 2 tablespoons sugar, 2 teaspoons salt, 3 cups flour and 2 pkgs dry instant yeast, together in large mixing bowl.
- Step 2:** Mix together then add to first mixture, mix well.
3 eggs
1 cup oil
1 ½ cup mashed potatoes (may use instant)
2 ¼ cups warm water
- Step 3:** Beat by hand until gluten is formed about 5 minutes.
Or
Use hand mixer, beat until mixture begins to “sheet”. Stop using mixer and continue on by hand.
- Step 4:** Add about 1 cup of flour at a time until dough “cleans” the sides of the bowl.
(About 5-7 cups flour)
- Step 5:** Put flour on counter top, remove dough from bowl, place on counter and knead by hand 8 - 10 minutes or until dough is soft and blistered. Spray large glass mixing bowl, put dough in it and spray the top of the dough. Cover with plastic wrap and refrigerate overnight or spray counter top, place dough on top, cover, and allow to rise. When double in size (about 15 minutes) shape.
Or
Cover dough, and allow to rise. When double in size (about 15 - 20 minutes) shape.

Bake at 375 degrees:

Loaves: 15 – 20 minutes or until loaf sounds hollow when thumped

Dinner Rolls: 10 – 15 minutes or until golden brown on top and bottom

Cinnamon Rolls: 15 – 20 minutes or till bubbles in center of pan