

## Whole Wheat Refrigerator Bread Dough

**Step 1:** Mix 1 cup + 2 tablespoons sugar, 2 teaspoons salt, 1 cup white whole wheat flour. 2 cups all-purpose flour and 2 packages 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 2 cups white whole wheat flour mix well.

**Step 5:** Add about 1 cup of flour at a time until dough “cleans” the sides of the bowl. (About 5-7 cups flour)

**Step 6:** 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 mixing bowl, put dough in it and spray the top of the dough. Cover with plastic wrap and refrigerate overnight

**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