

Potato Bread



Preparation time: 45 minutes

Rising time: $1\frac{1}{4}$ hours

Baking time: 30 minutes

Total time: $2\frac{1}{2}$ hours

Ingredients

- 1 boiled potato, peeled (or 1 cup leftover mashed potatoes)
- nearly 1 cup reserve cooking liquid (or 1 cup hot water)
- 1 cup milk
- 3 tablespoons butter
- 1 $\frac{1}{2}$ teaspoons salt
- 1 tablespoon granulated sugar
- 1 tablespoon dry yeast
- 5 cups bread (white) flour

Directions

1. Boil potato until soft. Drain and reserve nearly one cup cooking liquid. Mash the potato in a large bowl.
2. Add reserved cooking liquid, butter, salt, and sugar to the bowl. When butter has melted, add milk.
3. Add yeast, and set aside until foamy.
4. Add flour one cup at a time, stirring or kneading between cups (or use an electric mixer with dough hook) Knead until smooth and glossy, about 7 minutes.
5. Transfer to a buttered bowl, cover with plastic wrap, and set aside in warm place to rise about 30 minutes.
6. Punch dough down and briefly knead, folding it in half several times to form a loaf shape (you may divide it in half in order to make two smaller loaves). Place dough in a buttered $9 \times 5 \times 3$ inch loaf pan. Cover with plastic, and let rise until doubled, about 45 minutes.
7. Preheat oven to 350 degrees F. Bake for about 30 minutes, until bread sounds hollow when tapped. Cool on a rack before cutting and storing.