

Breads

German Caramel Rolls

2/3 c. shortening
1/2 c. sugar
1 tsp. salt
2 eggs
1 c. mashed potatoes
1 pkg. yeast
1 c. scalded milk
6 to 8 c. flour
1 to 2 c. brown sugar
1/2 c. sugar (additional)
Cinnamon, to taste
1 pt. whipping cream
1 c. chopped walnuts (opt.)

Combine shortening, sugar, salt, eggs and mashed potatoes; cream well. Dissolve yeast in milk and add to creamed mixture. Add flour (enough to make dough stiff); knead well. Let rise until double. Roll out on sugar into large rectangle (approximately 10×30-inches). Spread butter on top and sprinkle with 1/2 cup sugar and cinnamon, to taste. Starting on the 30-inch side, roll up firmly. Cut to desired thickness. Coat inside of pan with brown sugar. Place rolls in pan and let rise 1 hour. Pour cream over rolls and bake approximately 30 minutes in a 400° oven, until tops are brown. Remove from oven and immediately turn rolls out onto aluminum foil. Yields approximately 2 dozen.

Potato Rye Bread

4 c. unsifted rye flour
2 1/2 to 3 c. unsifted white flour
1 1/2 tsp. onion salt
1 T. caraway seed
3 pkg. dry yeast
1 c. water
1/2 c. molasses
2 c. mashed potatoes

Combine flours in large bowl. Thoroughly mix 2 cups flour mixture, onion salt, caraway seed and undissolved yeast. Combine water and molasses in saucepan and heat on low until liquids are very warm. Gradually add to dry ingredients and beat 2 minutes in medium speed. Beat on high speed for 2 minutes. Stir in enough flour mixture to make a soft dough. Turn out onto lightly-floured bread board. Knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl; cover, and let rise until double in bulk. Punch down and divide dough in half. Shape into loaves; put in greased bread pans 4 1/2 × 8 1/2-inches. Let rise again and bake at 375° for 25 minutes, or until done.

Potato Bread

1 med. potato, boiled in 2 1/2 c. water
2 pkg. yeast
2 T. shortening
2 T. sugar
2 tsp. salt
5 1/2 to 6 c. flour

Cook potato until tender. Set aside 1/2 cup of the water for yeast. Mash potato in other 2 cups of water. Combine shortening, sugar and salt, and beat in 2 cups flour. Let rise until double in bulk, about 45 minutes. Stir down. Add rest of flour and knead until smooth and elastic, about 10 minutes. Place dough in greased bowl; cover, and let rise until double in size. Divide into 2 loaves. Put in greased pans and let rise again. Bake at 350° about 45 minutes.

Adelaide Naas

Lefsa

5 to 6 c. Hungry Jack potato flakes
1 (10 oz.) can 7-Up
1 c. evaporated milk
1 1/4 c. cold water
1/2 c. sugar
1/2 c. oil
1 tsp. salt
2 c. flour

Mix the ingredients in the order given. Make sure they are all as cold as possible. The dough should come to a consistency that is not sticky. If it is too moist, it is better to add more potato flakes than flour.

Note: This is the perfect working woman's way to make lefsa!

Deb Solem

Lefsa

8 c. riced potatoes
2/3 c. corn oil
1/2 c. evaporated milk
1 tsp. salt
1/4 c. sugar

Gently mix above ingredients and cool, covered, in refrigerator several hours or overnight. Add 2 cups of flour to mixture, right before frying on lefse grill at 500°. Roll out as thin as possible on floured board with rolling pin. Brown lightly and turn only once, to avoid drying out.

Potato Rolls

1 cake yeast (dissolved in 1/2 c. lukewarm water + pinch of sugar)

Mix together:

1/2 c. sugar

1/2 c. shortening

1 c. mashed potatoes

3 c. flour

1 1/2 tsp. salt

1/2 c. hot potato water

Add 2 cups flour to blended mixture. Add yeast; when everything is lukewarm, add 1 cup flour. Knead dough. Cover with cloth in the refrigerator, about 3 hours. Knead again, and shape into balls. Place on buttered dish. Cover until they raise. Bake at 375° until brown.

Note: Dough can be made a day ahead and kept in refrigerator until ready to knead and shape.

Sandy Hapka

Feather Buns

3/4 c. hot mashed potatoes

1/2 c. sugar

3/4 c. shortening

2 c. milk

1 T. salt

2 eggs

2 pkg. dry yeast

1/2 c. potato water

8 1/2 c. flour

Scald milk and cool. Cook potatoes (reserve 1/2 cup of cooking water) and mash until smooth. Combine mashed potatoes with sugar, shortening, cooled milk and salt. Beat eggs until light and add to mixture. Add yeast to warm potato water to dissolve and then add to mixture. Add 2 cups of flour to make a batter and let rise for 1 hour. Then add enough flour to make a soft dough. Knead and let rise in warm place, until double in bulk. Make into buns. Let rise until double in size. Bake at 375° for about 12 to 15 minutes.

Marlys Dotzenrod

Brown and Serve Rolls

5 to 5 1/2 c. flour

1 pkg. yeast

1 1/2 c. warm water

1/2 c. mashed potatoes

1/3 c. cooking oil

1/4 c. sugar

2 tsp. salt

In large bowl, combine 2 cups flour and the yeast. Combine water, potatoes, oil, sugar and salt. Add to flour mixture in bowl and beat with mixer on low speed and then high speed for 3 minutes. Stirring by hand, add the rest of the flour. Knead dough for 6 minutes. Shape into ball, place in greased bowl and cover. Punch down and let rest for 15 minutes. Shape into small balls and place 3 in each greased muffin tin container. Let rise until double. Bake at 325° for 10 to 12 minutes. Do not brown. Freeze. Later, when ready to use, bake at 400° for 8 to 10 minutes, or until golden brown.

Jean Hapka

Inga's Buns

Soak 1 package of dry yeast in 1/2 cup lukewarm water with 2 teaspoons sugar. Melt 3/4 cup lard. Add 2 cups potato water, 2 1/2 cups plain water, 3/4 cup sugar and 2 teaspoons salt. Mix in some flour, then the yeast. Add flour to knead well. Let dough rise about 2 hours. Knead down and let rise again. Make into buns and bake. Use from 10 to 11 cups of flour, in all.

This is an old recipe of 60 years ago that I have from my mother's recipes. She, in turn, received it from a dear neighbor lady.

Margaret Sondreal

Potato Refrigerator Rolls

1 pkg. yeast
1 1/2 c. warm water
2/3 c. sugar
1 1/2 tsp. salt
2/3 c. shortening
2 eggs
1 c. lukewarm mashed potatoes
7 to 7 1/2 c. flour

In mixing bowl, dissolve yeast in warm water. Stir in rest of ingredients, except flour. Mix in flour until dough is easy to handle. Turn onto lightly-floured board. Knead until smooth and elastic. Grease lightly. Place in bowl. Cover with waxed paper, then cover with a damp cloth. Place in refrigerator. Dough keeps 3 to 4 days. About 2 hours before baking, shape dough into desired rolls or coffeecake. Cover and let rise until double in size. Makes 4 dozen rolls or 2 coffeecakes.

I have made this without refrigerating it. I then knead it down once, and form my desired rolls after it rises again. Crescent or butterhorn rolls are delicious from this dough. I fill them and frost with powdered sugar frosting.

Junice Thompson

Chicken-Filled Potato Rolls

Select 6 large Red River white baking potatoes; peel. Slice piece from bottom of potatoes to create an

even base for the bowl. Then hollow a shell, leaving side approximately 1/4-inch-thick, using a melon ball cutter. Drop in cool water to prevent discoloration. Dry each potato bowl thoroughly with paper towel and coat with vegetable oil. Place on greased baking sheet and bake for approximately 45 minutes, or until nicely browned.

Fill the following mixture and heat in a 325° oven for 30 minutes:

1 broiler-fryer chicken, cut into parts

Salt & pepper, to taste

Onion, to flavor the water

Celery, to flavor the water

Place chicken in deep saucepan. Sprinkle with salt and pepper. Add onion, celery, and water to cover. Simmer for about 1 hour, or until fork can be inserted into chicken with ease. Cool and separate meat from bones. Discard skin and dice chicken; set aside.

Mix the following ingredients with the diced chicken:

1/2 c. sour cream

1/2 c. mayonnaise

2 T. finely-chopped onion

1 c. Parmesan cheese

Salt, to taste

White pepper, to taste

1/4 tsp. thyme or 1/2 tsp. fresh chopped thyme

Pile chicken into the potato shells; sprinkle with seasoned bread crumbs. Bake, uncovered, in a 325° oven for about 30 minutes, or until light brown. Makes 6 servings.

Betty Sayers

Old-Fashioned Potato Buns

Beat until smooth and cool, 3/4 cup butter or shortening and 1 1/2 cups hot Red River Valley mashed potatoes.

1 c. sugar

1 tsp. salt

2 eggs, beaten

2 pkg. yeast (dissolve in 1/2 c. warm water & 1/2 c. warm milk)

Enough flour to make a stiff dough (4 1/2 to 5 c.)

Mix and knead until smooth and elastic. You may mix this at night and put in refrigerator overnight. In the morning, put in pans and let rise, until double in size. Bake in moderate oven for 12 minutes. You can make other rolls with it, if you wish.

Mrs. Dan Naas

Lefsa

8 c. riced or mashed potatoes
2/3 c. corn oil
1/2 c. evaporated milk
2 tsp. salt
2 c. flour

Cook the potatoes. Rice or mash the potatoes and add the corn oil, evaporated milk and salt. Leave until cool. When cool, add flour to make a soft dough. Roll out thin, on a floured surface, and bake on lefse grill at 500°. Makes about 3 dozen.

Jacqueline Rutherford

Potato Bread

2 tsp. yeast
3 c. bread flour
1 T. sugar
1 1/2 tsp. salt
2 1/2 tsp. butter
2 T. instant potato flakes
3 T. dry milk
1 1/2 c. water

Place ingredients in your bread maker according to the manufacturer's instructions. Bake on white bread setting.

Karen Shephard

Potato Cinnamon Rolls

3/4 c. sugar
3/4 c. hot mashed potatoes
1 1/2 c. warm potato water, (110° to 115°)
2 pkg. active dry yeast
1/2 c. butter or margarine, softened
2 eggs
2 tsp. salt
6 1/2 c. all-purpose flour

FILLING:

1 1/3 c. packed brown sugar
1/2 tsp. cinnamon
3 T. cream
2 T. butter
1/2 c. chopped pecans

In a large mixing bowl, combine sugar and mashed potatoes. Add water and yeast; mix well. Cover, and let yeast rise in a warm place for 1 hour. Meanwhile, combine filling ingredients and set aside. Stir dough down and mix in soft butter, eggs and salt. Gradually stir in flour. Turn out onto a lightly-

floured surface; knead until smooth and elastic, about 6 to 8 minutes. Divide dough in half, on a floured surface. Roll each portion into a 12×12-inch square. Divide filling and spread over each square to within 1-inch of the edges. Roll up, jellyroll-style, and cut each roll into 9 slices. Place in a greased 9×9- inch baking pan. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 350° for 35 to 40 minutes, or until golden. Drizzle with a confectioners' sugar icing, if desired.

Yield: 18 rolls

Jane Shephard

Naomi's Lefsa

7 c. riced potatoes (riced when hot & again when cold)

1/4 c. whipping cream (add to cold potatoes; mix like pie crust, until very fine)

2 c. flour

1/2 c. butter

1 T. sugar

1 tsp. salt

Mix with the potatoes and cream until well blended. Form into 1 1/2 to 4-ounce balls. Then roll out and fry. This is the recipe Sharon Church Women use.

Fern Bunde

Lefsa

10 lb. potatoes, cooked & riced

Add while potatoes are hot:

2 sticks margarine

1 c. whipping cream

1/2 c. sugar

1 T. salt

Cool overnight. To 4 cups of above mixture, add 3/4 cup white flour and mix well. Make a roll 3 to 4-inches in diameter. Cut off about 3/4-inch slice and roll out on a well-floured canvas-covered board until very thin. Fry on a hot griddle until bubbles are brown. Turn and fry other side. Makes 45 to 50 pieces.

Margaret Sondreal

Potato Pumpkin Bread

2 1/4 c. sugar

1 c. butter

3 eggs

2 3/4 c. flour

1 tsp. baking soda

1 tsp. baking powder

1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1/4 tsp. salt
1 1/4 c. mashed potatoes
1 1/2 c. cooked pumpkin
1/2 c. vegetable oil
1/2 tsp. vanilla

Cream sugar and butter in large bowl. Add eggs, one at a time, using electric mixer. Sift together dry ingredients; add to creamed mixture, blending well. Add potatoes, pumpkin, oil and vanilla; blend well. Grease 2 loaf pans, divide batter between pans. Bake at 350° for 1 hour. Yield: 2 loaves

Rose Fuchs

Potato Lefsa

3 c. riced potatoes
1 tsp. salt
5 T. melted shortening (3 T. butter + 2 T. lard)
2 T. cream
1 tsp. sugar
3/4 to 1 c. flour

Mix all, except for flour; cool. When ready to roll, add flour to make medium-soft balls. Roll and bake on lefsa grill.

Note: The trick is not to add flour until ready to roll lefsa, to prevent stickiness.

Colleen Anderson

Potato Bread

4 c. water, warm
4 1/2 tsp. yeast
5 tsp. sugar

Let rest 10 minutes.

1 c. warm water over 2/3 c. potato buds
4 tsp. salt
5 T. butter or lard
2/3 c. powdered milk
Flour (about 11 c.)

Mix and knead. Let rise, punch down, let rise again. Put in greased bread pans, let rise. Bake at 375° for 40 minutes.

Colleen Anderson

Potato Rolls

1 c. diced raw potatoes
1 c. water
1 pkg. yeast
4 c. sifted flour
1 1/2 tsp. salt
1 T. flour
3 T. fat

Cook the potatoes in water until soft; drain. Save 1 cup of the potato water. Rice the potatoes, soften the yeast in lukewarm potato water. Sift 3 1/2 cups flour with salt and sugar. Rub in the fat with fingertips. Add yeast liquid and potatoes. Knead dough until it springs back with finger. Add more flour, if needed. Put into greased bowl, let rise until double. Shape into buns or rolls.

Mae Holm

Lefsa

3 c. boiled & riced potatoes
1 tsp. salt
4 T. Crisco or other melted shortening
1 T. sugar
2 T. sweet cream
1 c. flour

Boil and rice potatoes. Add all ingredients, except for flour. Cool thoroughly. Mix in flour, roll thin and bake on lefsa grill. Makes about 11.

Mae Holm

Lefsa

2 2/3 c. instant potatoes
2 1/4 c. boiling water
1/4 c. salad or cooking oil
1 T. sugar
1 tsp. salt
1 c. flour
Extra flour for rolling

Combine potatoes and boiling water. (When measuring potatoes, shake down cup for an accurate measure.) Stir in oil, sugar and salt. Leave uncovered until cool. Chill thoroughly. Just before rolling, add 1 cup flour. Stir in completely. Using a small amount (1/4 cup makes 1 large lefsa), roll dough on a floured pastry cloth, using a stockinette-covered rolling pin, which has also been well floured. Fry on an ungreased griddle at 500° until small bumps appear and it has light-brown spots. (If using an electric fry pan, use the highest setting.) Turn the lefsa. When the second side is lightly browned,

place between folds of a towel to cool. When cool, wrap tightly and store in the refrigerator or freezer until wanted. This makes 15 (10-inch) lefsa.

Note: To use fresh potatoes, peel 3 or 4 large potatoes. Cut in 1-inch slices, then cook in water, just until tender (about 15 minutes). Drain well!! Rice or mash until lump free. Measure 3 cups potatoes for each batch of lefsa. Add flour to only 1 batch at a time. When doing this, omit the instant potatoes and water. Continue as directed above.

Lucia Schroeder

Potato Bread

1 pkg. yeast

1 c. mashed potatoes

5 T. sugar

1 T. salt

1/2 c. warm water

1 pt. potato water

4 T. melted shortening

12 c. flour (about)

Dissolve yeast in warm water and 1/2 teaspoon sugar. Add potato water, mashed potatoes and 1 tablespoon sugar. Add 3 cups flour to make a sponge. Let stand in a warm place for 1 hour. Then add 4 tablespoons sugar, the melted shortening, salt and flour. Knead until smooth; let rise, knead down and let rise again. Shape into 4 loaves. Let rise and bake at 350° for 1 hour.

Irene Clemenson