

## Potato Kugel Rolls



These rolls are very light and easy to make. They may be started in a bread machine.

\* Instructions for the traditional method follow.

1 1/2 tsp/7.5 ml bread machine yeast  
2 cups/500 ml all purpose flour  
1 1/2 tsp/7.5 ml wheat germ  
1/2 cup/125 ml cold boiled potatoes (not leftover mashed)  
1/2 tsp/2.5 ml salt  
3/4 T/ 10 ml sugar  
3/4 cup/ 180 ml warm water  
1 1/2T /22 ml vegetable oil

1. Add all ingredients to bread machine in the order recommended by manufacturer. Mash potato and add it in small lumps to the pan.
2. Choose dough cycle. Watch to make sure dough is being mixed during the first five minutes or so. Add no more than 1 tablespoon/15 ml of warm water if the paddle is unable to move the dough. Use a silicone spatula to help it mix until the dough rotates. Dough will appear very dry, but this is normal, and moisture will depend on the type of potatoes used.
3. When dough is ready, drop it onto a floured counter, and flour hands well. Dough will be quite soft and somewhat sticky. Shape dough into a log, and cut into 12 equal pieces.
4. Place dough lumps into a greased muffin tin and let rise for one hour in a slightly warmed oven, until doubled.
5. Preheat oven to 400F/200C and bake for 10-15 minutes, or until lightly-browned and hollow to the tap. Remove to rack to cool.

\* To make this bread the traditional way, add the yeast to the warm water according to directions for the yeast used. Combine all the ingredients in a large bowl. Knead well for several minutes. Let rise for at least an hour in a warm place. Punch down and let rise for about half an hour.

Follow procedure from 3-5.