

**EDNA RUTH BYLER'S POTATO DOUGH BAKED GOODS** (makes 100—yeah, you read right!) doughnuts or rolls; 375° fat/400° oven) It's named 'Baked GOODS' because it makes s' dang many!)

*Dissolve:* 3 pkg. dry yeast (1 pkg = 2 ¼ t. so a total of 6 ¾ t. if you are not using packages) in 1 c. lukewarm water.

*Mix in a large bowl:*

- 1 quart scalded milk
- 2 c. mashed potatoes (no milk added)
- 1 c. butter
- 1 c. sugar

*Let cool to lukewarm, then add:*

- yeast mixture
- 6 c. flour

Let stand until mixture foams up (about 20 minutes).

*Add:*

- 2 eggs, beaten
- 1 T. salt
- 11-12 c. additional flour

A little more flour may be needed, but dough should be soft. Turn out on floured board and knead until satiny. (Or use mixer and turn up the stereo.) Let rise in a warm place until double in bulk.

Doughnuts: Roll out dough, cut doughnuts, place on trays and let rise until not quite double. Fry in hot shortening.

Cinnamon rolls: Roll out and cover with butter, cinnamon and sugar. Cut and let rise in a warm place until nearly double and bake for 15-20 minutes.

To freeze: Don't bake till fully brown, then let them cool, wrap or place in plastic bags before putting in the freezer.

**Glaze for doughnuts, cinnamon rolls. . .**

- 1 lb. powdered sugar
- 1 T. butter
- 1 t. vanilla
- Enough milk (or orange juice) to make a thin icing