



RECIPE NAME: Potato Bread

FROM THE KITCHEN OF: Jan Collins '74, '75

INGREDIENTS:

3 tablespoons dry yeast
5 cups warm water
1/4 cup sugar
1/2 cup canola oil
2 cups instant potato flakes
2 tablespoons salt
1/4 cup gluten
12 cups unbleached high gluten bread flour

INSTRUCTIONS:

Dissolve yeast in water. Stir in sugar. Add oil, potato flakes, salt, and gluten. Gradually add bread flour. Knead by hand for 10 to 15 minutes or by heavy duty machine using a dough hook until dough comes together about 5 to 8 minutes. Add additional flour if dough remains sticky. Place in greased bowl, cover, and let rise in warm place until doubled in size, about 1 hour. Punch down. Divide dough into quarters. Each quarter will weigh between 1 pound 12 ounces and 1 pound 14 ounces. Knead each quarter until smooth. Place in greased 5" x 10" heavy duty bread pan. Repeat with remaining dough. Cover and let rise until doubled in size about 1 hour. Bake in preheated 350 degree oven for 30 to 35 minutes. Remove from pans, place on wire rack and cool completely.

