



### Ingredients:

1 medium potato, peeled and diced  
2 cups water  
1 (.25 ounce) package active dry yeast  
1/4 cup honey  
1 tablespoon vegetable oil  
1 1/2 teaspoons salt  
1 egg, lightly beaten  
6 cups all-purpose flour

### Directions

1. Place potatoes in a small saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 10-15 minutes or until tender. Drain, reserving cooking liquid. Set cooking liquid aside to cool to 110 degrees F-115 degrees F. Mash potato (don't add milk or butter); set aside.

2. In a large mixing bowl, dissolve yeast in warm cooking liquid. Add the honey, oil, salt, egg, 4 cups flour and mashed potato. Beat until smooth. Stir in enough remaining flour to form a soft dough.

3. Turn onto a floured surface; knead until smooth and elastic, about 7-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

4. Punch dough down. Turn onto a lightly floured surface; divide into 36 pieces. Shape each into a ball. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Cover and let rise until doubled, about 30 minutes.

5. Bake at 375 degrees F for 20-25 minutes or until golden brown. Serve warm.

Brought by Lori Herring

Recipe from [AllRecipes.com](http://AllRecipes.com)