



Fluffy Potato Rolls Recipe

The Little Potato's Big Secret

These rolls have a secret inside. It is mashed potatoes. I know, it sounds funny.

The potato makes the rolls so soft. They stay moist for days. It is like a little kitchen magic trick. I still smile when I see how fluffy they get.

A Story From My Kitchen

I first had these rolls years ago. A friend from Pennsylvania shared them. She called them Amish potato rolls.

I was so surprised. I had never put potatoes in bread before. The dough felt different in my hands. It was so soft and smooth. Now, it is a family favorite.

Why This Recipe Matters

This recipe matters because it turns simple things into something special. You use leftover mashed potatoes. Nothing goes to waste.

It also matters because bread teaches us patience. You have to wait for the dough to rise. Good things take time. I think that is a good lesson for all of us.

Let's Make the Dough

First, wake up your yeast. Mix it with warm water and a pinch of sugar. In a few minutes, it will get foamy. Doesn't that smell amazing? That means it is alive and ready.

Now, mix everything in your stand mixer. The flour, the rest of the sugar, your mashed potatoes, and the yeast water. The dough will come together into a soft ball. Fun fact: The potato starch keeps these rolls soft for much longer than normal bread.

The Warm, Cozy Rise

This is the part where you wait. Put the dough in a greased bowl. Cover it and let it rest in a warm spot. I like to put it in my oven with the light on.

Watch it grow. It will get big and puffy. This always feels a little magical to me. What is your favorite warm spot in your house for dough to rise?

Shaping and Baking

After the first rise, we shape the rolls. Divide the dough into 16 little balls. Place them in a greased pan, side by side. They will be cozy.

Let them rise again. Then, bake until they are golden brown. Your whole house will smell like a bakery. It is the best smell. Do you like your rolls warm from the oven, or cooled down?

Your Turn to Share

I love hearing your stories. Did you try this recipe? What did you think?

Maybe you added your own twist. A little rosemary or some garlic butter on top? Tell me all about it. I love learning from you, too.



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Ingredients:

Ingredient	Amount	Notes
Warm Water	$\frac{3}{4}$ cup	about 115°F
Instant Yeast	2 $\frac{1}{4}$ teaspoons	
Granulated Sugar	$\frac{1}{2}$ teaspoon + $\frac{1}{3}$ cup divided	
All-Purpose Flour	4 $\frac{1}{4}$ cups	
Unseasoned Creamy Mashed Potatoes	1 cup	
Kosher Salt	1 $\frac{1}{2}$ teaspoons	
Large Eggs	2	
Unsalted Butter	6 tablespoons	partially melted



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The Secret to the Fluffiest Potato Rolls

Hello, my dear. Come sit with me. Let's talk about these amazing potato rolls. They are so soft and fluffy. My own grandma taught me this recipe. She always said the secret is the mashed potatoes. They make the rolls wonderfully tender. I still laugh at that.

See also [Easy Cheesy Potato Casserole Recipe](#)

Making bread is like a little bit of kitchen magic. You mix simple things together. Then you wait. The dough gets big and puffy. It always feels like a small miracle to me. Are you ready to make some magic? Let's begin.

Step 1: First, we wake up the yeast. Put the warm water in a bowl. It should feel like a nice bath. Add the yeast and a tiny bit of sugar. Let it sit for a few minutes. It will get all foamy and happy. Doesn't that smell amazing? That means it's alive and ready to work.

Step 2: Now, let's get our stand mixer ready. Put in the flour, the rest of the sugar, and the mashed potatoes. Add the salt, eggs, and that lovely butter. Turn the mixer on low. Watch everything come together into a shaggy dough. It's a beautiful mess.

Step 3: Slowly pour in your foamy yeast mixture. Turn the speed up to medium. Let the machine knead the dough for you. It will become smooth and pull away from the bowl. (A hard-learned tip: If the dough seems too sticky, add one tablespoon of flour at a time.)

Step 4: Put the dough in a greased bowl. Cover it with plastic wrap. Find a warm, cozy spot for it to rest. I like the oven with just the light on. Let it rise for about an hour and a half. It will double in size. Why do we cover the dough?

Share below!

Step 5: Gently punch the air out of the dough. Then, divide it into 16 little balls. Roll them smooth in your hands. Place them in a greased baking pan. Cover them again and let them rise for two more hours. They will get all puffy and friendly in the pan.

Step 6: Heat your oven. Bake the rolls until they are golden brown on top. Your whole house will smell like a bakery. It is the best smell in the world. Let them cool just a little before you pull them apart.

Cook Time: 20-25 minutes

Total Time: About 4 hours

Yield: 16 rolls

Category: Dinner, Bread

Three Fun Twists to Try

Once you master the basic roll, you can have some fun. I love adding little surprises to the dough. It makes every batch a new adventure. Here are a few of my favorite ideas to get you started.

See also [Crispy Homemade Sweet Potato Fries Recipe](#)

Cheesy Herb: Mix a handful of shredded cheddar and some dried rosemary right into the dough. The cheese gets all melty and wonderful.

Everything Bagel: Before baking, brush the tops with an egg wash. Then sprinkle on lots of everything bagel seasoning. So crunchy and good.

Garlic Butter Swirl: Roll the dough out into a rectangle. Brush it with garlic butter, then roll it up and slice it. You get pretty swirls in every roll.

Which one would you try first? Comment below!

Serving Your Beautiful Rolls

These rolls are perfect for a big family dinner. I love to serve them warm from the oven. Place them in a cloth-lined basket to keep them cozy. They are best with a generous pat of butter. It melts right into the soft, warm bread.

They are wonderful with a big bowl of potato soup. Or next to a holiday roast. For a drink, a cold glass of milk is just perfect for the kids. The grown-ups might like a crisp apple cider, maybe even the hard kind. Which would you choose tonight?



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Keeping Your Potato Rolls Perfect

These rolls stay soft for days. Let them cool completely first. Then pop them in a sealed bag. They will last two days on your counter.

For longer storage, freeze them. I wrap each roll tightly in plastic. Then I put them all in a freezer bag. I once forgot a batch on the counter. They were hard as rocks the next day.

To reheat, wrap frozen rolls in foil. Warm them in a 300-degree oven for 15 minutes. This brings back their fluffy, fresh-baked feel. Batch cooking saves you time on busy nights.

It means a warm meal is always close by. **Have you ever tried storing it this way? Share below!**

Easy Fixes for Common Roll Troubles

Is your dough not rising? Your yeast might be old. Test it with warm water and a pinch of sugar. It should get foamy after five minutes.

I remember when my rolls turned out dense. My kitchen was just too cold. A warm spot helps the dough double in size. This matters because good rising makes rolls light and airy.

Are the rolls browning too fast? Tent them with a piece of foil. This stops the tops from burning. Your rolls will bake evenly inside. Fixing small problems builds your cooking confidence.

You learn more with every batch you make. **Which of these problems have you run into before?**

Your Potato Roll Questions Answered

Q: Can I make these gluten-free?

A: Try a 1-to-1 gluten-free flour blend. The texture might be a little different.

See also Creamy Asiago Pasta Bake Recipe

Q: Can I make the dough ahead?

A: Yes. Let it rise once, then punch it down. Keep it covered in the fridge overnight.

Q: What if I don't have mashed potatoes?

A: Instant mashed potatoes work just fine in a pinch. *Fun fact: The potato makes these rolls incredibly moist.*

Q: Can I double the recipe?

A: Absolutely. Just use a very large bowl for mixing.

Q: Any optional add-ins?

A: A handful of shredded cheddar cheese is lovely. **Which tip will you try first?**

Sharing the Warmth From My Kitchen

I hope you love making these rolls. They fill the whole house with a wonderful smell. It reminds me of my own grandmother's kitchen.

I would be so happy to see your creations. Sharing food is a way to share love. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking! —Elowen Thorn.

You need to try !

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[Savorydiscovery.com](https://www.savorydiscovery.com)

Fluffy Potato Rolls Recipe



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Fluffy Potato Rolls Recipe

Author: Elowen Thorn

Cooking Method: [Baking](#)

Cuisine: [Amish](#)

Courses: [Dinner](#)

Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **25 minutes**

Rest time:**3 hours 50 minutes**

Total time:**4 hours 45 minutes**



Servings: **16 servings**

Calories: **185 kcal**

Best Season:**Summer**

Description

Experience the soft, fluffy texture of these Amish Potato Dinner Rolls, made

with creamy mashed potatoes for a tender crumb and rich flavor.

Ingredients

- ☐ ¾ cup warm water (about 115°F)
- ☐ 2 ¼ teaspoons instant yeast
- ☐ ½ teaspoon granulated sugar (plus ⅓ cup, divided)
- ☐ 4 ¼ cups all-purpose flour
- ☐ 1 cup unseasoned creamy mashed potatoes
- ☐ 1 ½ teaspoons kosher salt
- ☐ 2 large eggs
- ☐ 6 tablespoons unsalted butter, partially melted

Instructions

1. In a medium bowl, combine the water, yeast, and ½ teaspoon sugar. Set aside to proof.
2. In the bowl of a stand mixer fitted with the hook attachment, add the remaining ⅓ cup of sugar, flour, mashed potatoes, salt, eggs, and butter. Turn the mixer on low until combined.
3. Slowly pour in the proofed yeast mixture and increase the mixer to medium. Continue on medium until a smooth dough forms and no longer sticks to the walls of the bowl.
4. Transfer dough to a large greased bowl and cover loosely with plastic wrap. Let rise for 90 minutes in a dark and warm environment, until doubled in size.
5. Spray a 9×13-inch baking pan with cooking spray. Divide and roll the dough into 16 balls, weighing about 85 grams each, and place in the greased baking pan, seam-side down. Cover loosely with plastic wrap and allow to rise for 2 hours in a dark and warm environment.
6. During the last 20 minutes, preheat oven to 350°F. Remove the plastic

and bake for 20 to 25 minutes, until the tops are golden brown.

Notes

For best results, ensure your mashed potatoes are unseasoned and creamy. The dough may be slightly sticky, but avoid adding too much extra flour to keep the rolls soft.

Keywords:AMISH POTATO DINNER ROLLS