Allyson Behan
Junior
Grains
Newton

Jail House Rolls

1 package dry yeast
1 1/2 cups luke warm water
1 cup mashed potatoes
3 eggs
1 1/2 teaspoons salt
1 cup of sugar
1 cup margarine, softened
7 cups of flour

Dissolve yeast in warm water. Set aside.
Combine potatoes, eggs, salt, sugar and margarine; blend in flour. Add yeast.

Put in greased bowl and cover with a cold, damp cloth; put into refrigerator until ready to use.
Pinch off enough dough to make a dozen or so rolls. Put remainder back in refrigerator and cover with a cold, damp cloth.

Roll out dough to desired thickness and cut with a biscuit cutter. Butter tops and let stand for several hours.
Bake at 450 degrees for about 10 minutes.