

No-Knead Sweet Potato Dinner Rolls

Kay Hadley

Combine $\frac{3}{4}$ cup warm water and 1 pkg active-dry yeast in a large mixing bowl. Let stand until the yeast is dissolved. Add 1 cup mashed sweet potatoes, 1 cup milk, $\frac{1}{4}$ cup unsalted butter (melted.) Stir in 2 tablespoons brown sugar and 2 teaspoons salt.

Add 4 cups all-purpose flour and stir until no more dry flour is visible. The dough will be very sticky.

Cover with plastic wrap or a clean kitchen towel and let stand until doubled in bulk (2-5 hours.) It is easier to work with if refrigerated for at least 2 hours. Can be refrigerated overnight.

Sprinkle work surface with flour, turn dough out on top and press it into a thick disk. Use a knife to divide the dough into 24 pieces. Place on a parchment lined baking sheet; cover and let rise until doubled (about 45 min.) They can also be baked in a greased muffin pan. Bake at 400 for about 20 minutes.