

Potato Bread

Soft, fluffy potato bread with a golden crust. Perfect for toast and sandwiches. Made with mashed potatoes for extra moisture and flavor.

20	45	65	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Potato Bread

Ingredients

- 5 cup flour
- 1 lb potato
- 2 egg
- 1 cup granulated sugar
- 3 cup unsalted butter
- 1 cup water
- 2 tbsp olive oil
- 1 tbsp yeast
- 2 tsp salt

Instructions

- 1 Prepare the Potatoes**

Peel 1 pound of potatoes and cut into 2-inch chunks. Place in a large pot and cover with cold water by 2 inches.
- 2** Bring to a boil over high heat, then reduce to medium-high and cook for 15-20 minutes until potatoes are completely tender when pierced with a fork. Reserve 1 cup of the cooking water, then drain potatoes completely.
- 3** Let potatoes cool for 10 minutes, then mash with a potato masher or pass through a ricer until completely smooth with no lumps. Set aside to cool completely.
- 4 Make the Dough**

In a stand mixer bowl, whisk together 2 eggs and 2 tablespoons sugar until well combined.
- 5** Add 1 tablespoon butter, 2 teaspoons yeast, the cooled mashed potatoes, reserved 1 cup potato water, and 1 cup milk to the egg mixture. Mix on low speed until combined.
- 6** Gradually add 3 cups flour while mixing on low speed. Increase to medium speed and knead for 5-7 minutes until dough is smooth and pulls away from the sides of the bowl.
- 7 First Rise**

Transfer dough to a greased large bowl and cover tightly with plastic wrap. Refrigerate for at least 8 hours or overnight until doubled in size.

8 **Shape and Second Rise**

Grease two 9x5-inch loaf pans. Remove dough from refrigerator and divide into 2 equal portions. Shape each portion into a loaf and place in prepared pans.

9 Cover loaves with damp kitchen towels and let rise at room temperature for 1-2 hours until dough is puffy and springs back slowly when lightly pressed.

10 **Bake the Bread**

Preheat oven to 350°F (175°C). Bake loaves for 25 minutes until tops are golden brown.

11 Cover pans loosely with aluminum foil and continue baking for 15-20 minutes until bread sounds hollow when tapped and internal temperature reaches 190-200°F (88-93°C).

12 **Cool and Serve**

Cool in pans for 5 minutes, then turn out onto wire racks. Cool completely for at least 1 hour before slicing.

Tips

Allow the dough to rise overnight in the refrigerator for the best flavor development. This slow fermentation creates a more complex taste and makes the dough easier to handle.

Use a stand mixer to knead this sticky dough effectively. If you don't have one, work with smaller portions and use a dough scraper to help manage the sticky texture.

Ensure mashed potatoes are completely smooth by using a potato ricer or masher. Lumpy potatoes will create uneven texture in the finished bread.

Wait for potatoes to cool completely before adding to the yeast mixture. Hot potatoes can kill the yeast and prevent proper rising.

Reserve and use the potato cooking water instead of discarding it. The starchy liquid adds extra potato flavor and helps create a more tender crumb.

Cover loaves with aluminum foil during the last 15-20 minutes of baking to prevent over-browning while ensuring the interior cooks completely.

Allow bread to cool completely before slicing. Cutting too early can result in a gummy texture as the crumb hasn't fully set.

Test for doneness by tapping the bottom of the loaf - it should sound hollow when fully baked, or use a thermometer to check for an internal temperature of 190-200°F.