



CINNAMON POTATO BUNS

		32 Servings		
Ingredients	Weight	Measure	Directions	
FOR POTATO ROLL DOUGH:			<p>To make the potato roll dough place water, instant yeast, and nonfat dry milk powder in the bowl of a stand mixer. Add the bread flour, whole wheat flour, butter or margarine, potato flakes, sugar, and salt. Using the dough hook attachment, mix the dough on low speed until it comes together in a mass. Increase the speed to medium-low and continue to mix the dough (this kneads the dough) for another 3-5 minutes. Let the dough rest, covered, until doubled in size, about 1 to 2 hours.</p> <p>Preheat the oven to 350°F. Spray a full-size 2-inch steamtable pan or a baking pan with pan-release spray. Set aside.</p> <p>Place the melted butter or margarine in a medium mixing bowl. In a separate mixing bowl combine the brown sugar and cinnamon and mix well.</p> <p>Deflate the dough and divide into 2-ounce pieces. Roll each piece into a smooth ball. Working with 4 dough balls at a time, roll each dough ball in the melted butter and then in the brown sugar and cinnamon mixture. Place coated dough balls in the prepared baking pan spacing them about 1/2 inch apart. Repeat the process until all dough balls have been coated. Cover the pans and let the dough rise until almost doubled, about 45 minutes.</p> <p>Bake in the preheated oven for 20-30 minutes, or until the tops of the buns become golden brown. Remove from the oven and cool slightly before serving.</p>	
Warm water	1 pound 6 ounces			
Instant yeast	0.8 ounces	1 tablespoon 2 teaspoons		
Nonfat dry milk powder	1.4 ounces	1/2 cup		
Enriched bread flour	1 pound			
Whole wheat flour	1 pound			
Unsalted butter or margarine, melted	6 ounces	3/4 cup		
Instant potato flakes or granules	4 ounces			
Sugar, granulated	2 ounces			
Salt	0.4 ounces	2 1/2 teaspoons		
FOR CINNAMON COATING:				
Unsalted butter or margarine	2 ounces	1/4 cup		
Brown sugar, packed	5 ounces	2/3 cup		
Cinnamon, ground		2 teaspoons		

Serving Size		1 Serving Provides			
1 roll		1.75 ounce equivalents grains			
Nutrients Per Serving					
Calories	198	Saturated Fat	3.8 g	Iron	1 mg
Protein	4.5 g	Cholesterol	15 mg	Calcium	32 mg
Carbohydrate	31 g	Vitamin A	209 IU	Sodium	196 mg
Total Fat	6.4 g	Vitamin C	5 mg	Dietary Fiber	2 g