

# Country Potato Cinnamon Roll Recipe

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## Dough Ingredients

2 Cups Milk, scalded  
1/2 Cup Butter  
2 pkgs Yeast  
1/2 Cup Warm Water  
2 Eggs, slightly beaten  
1 Cup Sugar  
2 tsp. Salt  
1 Cup Mashed Potatoes  
9-10 Cups Flour, divided (I've always only needed 9)



Pour milk over butter and allow to cool until lukewarm. Soften yeast in warm water then add to milk mixture. Add eggs, sugar, salt, mashed potatoes, and 4 C. flour. Beat with a mixer until smooth and well blended. Slowly mix in remaining flour to make a soft dough. Cover and allow to rise until double. Divide dough in half and roll into two large rectangles. ( To make extra big cinnamon rolls like the ones pictured, instead of dividing the dough in half, roll it into one large rectangle).

## Cinnamon Filling

1/2 Cup Butter, softened (I usually use closer 3/4 C - 1 C between the two rectangles)  
1/2 Cup Brown Sugar  
1/2 Cup Sugar  
4 Tbsp. Cinnamon

Spread dough rectangles with butter. combine sugars and cinnamon, then sprinkle over butter. Roll up each rectangle and cut into slices (You can really vary the width, but I can usually get 16 1in-1 1/2in rolls per rectangle). Place in greased 9x13 pan or cookie sheet and cover. Let rise until double. Bake at 350F for 20 minutes or til they start to brown.

## Icing

2 Cups Powdered Sugar  
4 Tbsp Butter, softened  
1 Tbsp Shortening  
1 tsp Vanilla  
dash Salt  
Milk, to consistency

Combine all icing ingredients and spread over warm rolls. (The shortening in the icing makes it remain soft.)

Enjoy a little slice of heaven!