



Category (Breads)

## Original Spudnut Cinnamon Rolls

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Photo Credit: Darin Carmack

### Recipe

By the Salt Lake Tribune in the 70s from Taste of Home Magazine

1 pound russet potatoes, peeled and quartered	1 teaspoon salt
2 (1/4-ounce) packages active yeast	7 1/2 cups all-purpose flour
1 1/2 cup warm milk	Oil for deep frying
1/2 cup vegetable oil	Glaze:
1/2 cup sugar	4 cups powdered sugar
3 eggs	1/3 cup water, to desired thickness
	1 teaspoon vanilla

Place potatoes in a saucepan and cover with water. Bring to a boil; cook until tender. Drain, reserving 1/2 cup cooking liquid; cool to 110 to 115 degrees. Discard remaining cooking liquid. Mash potatoes without milk or butter. In a large mixing bowl, dissolve yeast in reserved cooking liquid. Add mashed potatoes, milk, oil, sugar, eggs, and salt. Add enough flour to form a soft dough. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. (Makes about 4 dozen donuts or 24 big cinnamon rolls)

### **Cinnamon Rolls**

Roll dough out on a floured surface to 1/4 inch in thickness in a rectangle shape. Spread enough butter to cover the dough. Approximately 1/2 to 1 cup. Sprinkle sugar over the butter. Approximately 1/2-1 cup sugar. Sprinkle cinnamon over the sugar. Continued next page.



Approximately 1/4 to 1/2 cup cinnamon. You can mix the cinnamon and sugar together and it may be easier to spread. Roll dough up in a spiral and pinch sides together to seal the dough. Using a sharp serrated knife or length of dental floss, cut roll into 1 inch slices. Place slices slightly apart in the pan. Cover pan loosely; let rise in a warm place about 30 minutes or until dough has doubled in size. Move the oven rack to the middle position of the oven. Heat the oven to 350°F. Bake 30 to 35 minutes or until golden brown. Frost with favorite frosting or combine powdered sugar, water and vanilla in a bowl and drizzle over cooled cinnamon rolls.

### **Donuts**

Let rise again until double, about 20 minutes. Roll out on a floured surface to 1/2 inch in thickness. Cut with a floured 3-inch doughnut cutter. In an electric skillet, heat oil to 375 degrees. Fry doughnuts, a few at a time, until golden brown, on both sides. Drain on paper towels. Combine powdered sugar, water and vanilla in a bowl. Dip warm doughnuts in glaze. Cool on wire racks