

Sweet Potato Rolls

2 teaspoons yeast
1/4 cup warm water
1/4 + 1/8 cup plus 1 teaspoon sugar, divided
6 tablespoons butter, plus more for brushing tops
1/2 cup milk
1 teaspoon salt
1 cup mashed sweet potato (baked, peeled and mashed)
1 egg
3 1/2 - 4 cups flour, divided plus more for rolling

In a small bowl, combine the yeast, water and 1 teaspoon sugar. Stir and set aside. In a small saucepan, melt butter. Add 1/4 cup + 1/8 cup sugar, milk and salt. Stir over low heat until dissolved. Let cool to lukewarm and add yeast mixture. In mixer bowl, beat sweet potato and egg with paddle attachment. Add milk mixture and beat to combine. Add 1 cup flour and beat until well mixed. Add another 2 1/2 cups flour and mix just until incorporated. Switch to the dough hook and knead for a few minutes until dough is smooth. You may need to add a little more flour, but try to add as little as possible as the dough will be sticky. Remove to a greased bowl and turn to coat. Cover with greased plastic wrap and place in refrigerator overnight to double in size and firm up. On a WELL floured surface, turn out dough and roll to about 1/2" thick. Cut small rounds with a biscuit cutter and place on a parchment lined baking sheet, fairly close together. Brush the tops with melted butter. Cover with a clean towel and let rise until doubled, about 30 minutes or so. Uncover and bake at 400 degrees for 14-16 minutes or until lightly browned on the bottom and gently firm to the touch. Serve warm.