

# Yukon Gold Cinnamon Rolls

Amount	Measure	Ingredient - Preparation Method
		dough
1	pound	yukon gold potatoes - peeled, cut into 2" pieces
1	tablespoon	coarse kosher salt
1/2	cup	unsalted butter
3	large	eggs
4 1/2	cups	unbleached all-purpose flour
1/2	cup	warm water
3		1/4oz active dry yeast
2	tablespoons	sugar
		filling
1 1/3	cups	golden brown sugar
2 1/2	tablespoons	ground cinnamon
3	tablespoons	unbleached all-purpose flour
9	tablespoons	unsalted butter - room temp
		glaze
2	cups	powdered sugar
1/4	cup	unsalted butter - melted
2	tablespoons	whole milk
1	teaspoon	vanilla extract
1/8	teaspoon	coarse kosher salt

For dough: Combine potatoes, 2 cups water, and 1 tbspn salt in a large saucepan. Boil until potatoes are very tender, 15 to 18 minutes. Mash potatoes with water in pan (do not drain). Add butter and mash until butter is melted. Whisk in eggs, then 1 cup flour; mash until very smooth. Let stand until barely lukewarm, about 10 minutes.

Meanwhile, pour 1/2 cup water into large bowl of mixer with paddle attachment; stir in yeast and sugar. Let stand until foamy, about 10 minutes. Add potato mixture to yeast mixture; mix on low speed until well blended, 2 minutes. Mix in 3 cups flour, 1 cup at a time, beating well. Beat until sticky dough forms.

Spread 1/2 cup flour on work surface. Scrape dough out onto floured surface. Knead until dough is smooth and elastic, adding more flour by tablespoonfuls if dough is very sticky, about 8 minutes.

Coat large bowl with butter. Transfer dough to bowl and turn to coat. Cover bowl with plastic wrap, then kitchen towel. Let dough rise in warm, draft-free area until doubled in volume, about 1 hour.

Filling: Mix brown sugar, cinnamon and flour in medium bowl. Using fork, mix in butter.

Position rack in center of oven and preheat to 425. Line large rimmed baking sheet with parchment. Turn dough out onto well-floured work surface. Roll out dough to 24x16" rectangle. Sprinkle filling evenly over dough. Starting at 1 long side, roll up dough jelly-roll style, enclosing filling. Using large knife dipped in flour, cut roll crosswise into 12 pieces. Transfer rolls to baking sheet, spacing rolls about 3/4" apart. Cover baking sheet loosely

with plastic wrap. Let rise in warm, draft-free area until almost doubled in volume, about 20 minutes.

Bake until golden, about 20 minutes. Cool rolls 10 minutes on baking sheet.

Make glaze: Whisk powdered sugar, melted butter, 2 tspns milk, vanilla and coarse salt in small bowl. Spread glaze over warm rolls.

Yield: "12 rolls"