

Potato Bread

½ cup mashed potato	2 tbsp lard
1 cup milk	½ cup cold water
2 tbsp sugar	2-½ tsp yeast
2 tsp salt	19 oz (4-½ cups) sifted flour

Place mashed potato, milk, sugar, salt, and lard in a saucepan. Scald to melt shortening (about 165°). Remove from heat and add cold water. Cool to lukewarm. Pour into bread pan of bread machine.

Put flour on top of liquid, and yeast in a depression on top. Use settings for white bread, about two pounds, light crust. This recipe may also make two smaller loaves.

Adapted from *Tempt Them with Tastier Foods* (2023).