

Two-Hour Rolls

Dissolve $1\frac{1}{2}$ yeast cakes in $\frac{1}{2}$ pint of warm water, then add $\frac{1}{2}$ cupful of sugar, $\frac{1}{4}$ cupful of salt (scant), and flour to make a thin batter, about $1\frac{1}{2}$ cupfuls. Let this mixture rise until light. Boil and mash 6 medium-sized potatoes, and put in with the potato water enough warm water to make a quart, add mashed potatoes, and when cool add first sponge. When this is light, take one cupful of yeast (for a pan of rolls), add flour to make dough, knead fifteen minutes, mold into balls about the size of an egg, roll in melted butter, and set close together in the pan, and let rise until fully twice the size. Bake thirty minutes. Keep yeast in cool place, and use whenever needed.