

Cinnamon Blarney Rolls

- 1 yeast cake (or 1 package active dry yeast)
- 1/2 cup warm water
- 1 cup mashed potatoes
- 2 eggs
- 2/3 cup shortening or butter
- 2/3 cup sugar
- 1 cup flour
- 1/2 cup sugar
- 2 tablespoons cinnamon

Soak yeast in warm water until dissolved and foamy. Combine with all remaining ingredients except sugar/cinnamon mixture. Blend well. Let stand 2 hours, then work in enough flour to make soft dough. Cover

and allow to rise for 2 hours longer.
Turn out onto lightly floured surface
and roll out into rectangle. Spread
with mixture of cinnamon and sugar.
Roll up, starting at wide end; pinch
edges closed. Cut into 1-inch pieces and
place, cut side down, in greased muffin
tins or greased pan. Allow to rise
another hour. Bake at 350 degrees for
15 to 20 minutes or until golden brown.
Frost with a light powdered sugar glaze.

Makes 3 dozen rolls.

Preparation time: 15 min. to assemble/mix
ingredients; 4 hours "resting" time, 20 minutes
baking time.