

Preparation time: 20 min to assemble & mix, 2 hours
"resting" time; 35 min. cooking time.

Grated Potato Bread

2 medium potatoes, peeled

1 cup water

6 to 6½ cups unbleached flour

2 packages (2¼ teaspoons each) instant dry yeast

⅓ cup nonfat dry milk solids

¼ cup wheat germ

2 tablespoons sugar

1 tablespoon salt

¼ teaspoon ginger

1 cup water

¼ cup oil

Butter, melted

Grate potatoes into 1 cup water. In large
mixer bowl, combine 2½ cups flour, yeast, dry milk,

wheat germ, sugar, salt, and ginger; mix well.

In saucepan heat 1 cup water and oil until warm (120 to 130 degrees). Add water, oil, and potatoes to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a firm dough. Knead on floured surface until smooth and elastic, 5 to 8 minutes. Place in greased bowl, turning to grease top. Cover, let rise in warm place until light and doubled, about 1 hour.

Punch down dough. Divide into 2 parts. On lightly floured surface, roll or pat each half to a 14x7-inch rectangle, starting with shorter side, roll up tightly, pressing dough into roll with each turn. Pinch edges and ends to seal. Place in greased 8x4-inch bread pans.

Cover, let rise in warm place until double, about 45 minutes. Bake at 375 degrees for 30 to 35 minutes until golden brown. Brush with melted butter. Remove from pans, cool.