

Roasted Potato Bread

With Briess® Roasted Potato Flour

INGREDIENTS	US/Oz	METRIC/g
Warm Water (saved from boiling potatoes)	16	184
Instant Yeast	.494	14
Sugar	1.6	45
Sea Salt	.56	16
Mashed Potatoes	6.7	190
Butter (softened)	4	105
Bread Flour	14.5	411
BRIESS® ROASTED POTATO FLOUR	3.4	95
2ND Addition		
Bread Flour	18	510
		1,570g

1. Preheat oven to 375° F.
2. Dissolve yeast in warm water with sugar and salt.
3. Let stand for 10 minutes.
4. Mix the potatoes and butter together, add to yeast mixture.
5. Add initial flour (411 grams) and Briess® Roasted Potato Flour.
6. Mix until smooth, about 2 minutes.
7. Add remaining flour (510 grams) and knead for 10 minutes.
8. Place in greased bowl and let rise until double.
9. Punch down, form into 2 loaves and place in greased pans.
10. Cover and let proof until 1 inch over pans, about 30 minutes.
11. Bake for 40 minutes.

BENEFITS OF BRIESS INGREDIENTS

Briess® Roasted Potato Flour adds enhanced, roasted potato flavor and aroma.

Briess® Roasted Potato Flour has 7.8g of dietary fiber per 100g

Briess® Roasted Potato Flour has 8.2g of protein per 100g

100% roasted potatoes

Gluten free

All natural

Kosher certified

Non-GMO

Made in the U.S.A. from domestically grown raw dehydrated potatoes

Source multiple ingredients from one supplier

Available in 50-lb paper bags