**REFRIGERATOR BREAD DOUGH**

**Ingredients**

1 Tbsp. dry yeast

2 c. warm water (1 c. for yeast, 1 c. for potatoes)

2/3 c. sugar

1½ tsp. salt

2/3 c. shortening

2 eggs

½ c. instant potato flakes

31.5 oz. all-purpose flour (use the scale to measure)

1 gallon zip lock bag

Cooking spray

**Directions**

1. In a small bowl, dissolve the yeast in 1 c. warm water. Set aside. (If the water is too hot you will kill the yeast. If the water is too cold it will not rise.)
2. Make the mashed potatoes in a separate bowl. Mix the potato flakes with 1 c. of warm water. Stir until well blended. Set aside.
3. In your Kitchen Aid mixing bowl, add the dissolved yeast, sugar, salt, shortening, eggs, mashed potatoes, and 18 oz. of flour.
4. Using the dough hooks beat until smooth.
5. Mix the remaining flour (13.5 oz.) to make the dough easy to handle.
6. Turn the dough onto a lightly floured counter.
7. Knead until smooth and elastic; about 5 minutes.
8. Grease the inside of a gallon zip lock bag with cooking spray.
9. Place dough into the greased bag, and then seal the bag making sure the air is out.
10. Label the bag with your kitchen number and class period. Please use a permanent marker.
11. Hand to the teacher so it can be stored in the refrigerator. Dough must be in the refrigerator for at least 8 hours before use in any recipe.