

Ultimate Baked Potato Rolls



- 1 package Yumee Yumee Breads mix
- 1 package yeast – included in Yumee Yumee Breads mix
- 3 tablespoons granulated sugar
- 1/2 cup bacon bits
- 2 tablespoons dried chives
- 2 tablespoons dried parsley
- 1/2 teaspoon garlic powder
- 2 cups shredded Cheddar cheese
- 2 eggs, beaten
- 1 cup sour cream
- 1/2 cup milk
- 1/2 cup mashed potatoes made with milk and butter
- 4 tablespoons butter

In a large mixing bowl, combine Yumee Yumee Breads mix, yeast, sugar, bacon bits, chives, parsley, and garlic powder. Mix well. Add cheese to dry mixture, and coat thoroughly.

In a small saucepan, combine eggs, sour cream, milk, mashed potatoes, and butter. Heat to 125 degrees, check temperature with a kitchen thermometer, and remove from heat immediately. Pour wet ingredients into dry mixture. With a mixer, mix until just moistened, scrape down sides of bowl. Beat dough on medium speed for 3 minutes.

Spoon batter into greased muffin cups. Smooth tops of batter gently with a silicone spatula. Cover with a greased sheet of plastic wrap and allow batter to rise until level with top of pan. Use the [Quick Rise Method](#).

Bake at 375 degrees for 17 minutes, or until golden brown. Remove rolls from muffin pan, and cool on a wire rack.

Cook's Note: *Electric mixer required.* To make as a loaf of bread, use a greased 9 x 5 inch non-stick loaf pan or two 7 x 3 1/2 inch non-stick loaf pans. Bake for 30 to 35 minutes. Use Yumee Yumee's recipe for Easy Mashed Potatoes, available on the Yumee Yumee website.

