

SQUASH ROLLS

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Why the Recipe is Special

This delicious, slightly sweet, golden dinner roll recipe is a tradition from my mother's family and Thanksgiving dinner is not complete without them on the table! The recipe originated with a great aunt who taught home economics, and my grandmother and mother were the annual bakers for many years. The torch was passed to me and I've taught the next generation - my daughter, daughter-in-law, and niece - how to make them.

Ingredients

½ cup whole milk
½ cup cooked squash (preferably acorn, buttercup or butternut, excess water drained)
¼ cup sugar
½ tsp. salt
¼ cup butter
¼ cup lukewarm (110 degrees F) water
½ package active dry yeast
2-1/2 cups bread or all-purpose flour

Directions

Scald milk in a large saucepan.

Add drained squash, sugar, salt and butter to milk, and heat until just lukewarm.

Add egg and set mixture aside to cool.

In a large mixing bowl, dissolve yeast in lukewarm water. Add squash mixture and flour to yeast mixture and mix well.

Oil a clean, large mixing bowl and transfer dough to it.

Oil top of dough, cover, and let rise in a warm place until double in size.

Grease several round or square baking pans.

Punch dough down. Knead on a floured surface, shape into rolls, and place in prepared pans (without space between rolls).

Cover rolls and let rise in warm place until double in size. Preheat oven to 375 to 400 degrees F.

Bake for 15 to 20 minutes, until bottoms of rolls are lightly brown.

Freeze unbaked rolls in pans for later use. Be sure to thaw to room temperature, allow to rise, and bake according to instructions.