

POTATO CINNAMON BREAD

2 pkgs. dry yeast
1 Tbl. honey
1 c. warm water
1/3 c. margarine
1/2 c. sugar
1 tsp. salt
1 c. scalded milk
1 c. mashed potatoes
3 eggs, slightly beaten
8 c. sifted flour

Combine yeast, honey, and warm water in large bowl, stir until yeast dissolves. Add margarine, sugar and salt to scalded milk; stir until melted. Cool to lukewarm. Add potatoes, yeast mixture and eggs to milk mixture; beat until smooth. Stir in enough flour to make a soft dough. Turn dough onto lightly floured board. Knead until smooth and elastic. Place in large greased bowl; cover with a cloth; let rise until doubled. Turn out on floured board. **Divide dough** into three equal portions. **Roll** each piece into rectangle 12 X 8 X 1/4 inches. **Brush** each oblong with filling and raisins (see below). Roll up lengthwise, cut crosswise into 2-inch slices. **Flatten each** slice to 1-inch thickness, and stand slices upright in a greased loaf pan. **Cover**, rise. Bake at 350 degrees for 40-50 minutes or until golden brown.

FILLING: Combine 1/3 cup margarine (melted), 1-1/2 cups brown sugar, 1 teaspoon cinnamon and 1 cup raisins.