THE J.M. SMUCKER Co

Loaded Baked Potato Buns

Prep Time	Cook Time	Serves	Difficulty
45 mins	30 mins	12	N/A

Ingredients

- **Dough:**
- 1 large potato, peeled, boiled and mashed to make 1 cup (250mL)
- 1 cup (250 mL) reserved potato water, warm, divided
- 1 tsp (5 mL) sugar
- 2 1/4 tsp (11 mL) active dry yeast
- 2 tsp (10 mL) salt
- 1/4 cup (50 mL) butter
- 1/4 cup (50 mL) sugar
- 1 egg, beaten
- 4 1/4-4 1/2 cups (1050-1125 mL) **Robin Hood®** Best for Bread Flour Homestyle White

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- **Filling:**
- 1/2 cup (125 mL) sour cream
- 1 lb (454 g) bacon, cooked and crumbled
- 1 cup (250 mL) green onions, sliced
- 1 cup (250 mL) shredded cheddar cheese, plus additional for garnish, optional
- 1 tbsp (15 mL) butter, melted

Directions

Step 1:

Boil potato in water until tender. Reserve 1 cup (250 mL) of cooking water and cool until warm. Meanwhile, mash the potato. You should have 1 cup (250 mL). Cool.

Step 2:

Dissolve 1 tsp (5 mL) sugar in 1/4 cup (50 mL) warm potato water in large bowl of electric mixer. Sprinkle with yeast. Let stand until frothy. In separate small bowl, combine remaining 3/4 cup (175 mL) warm potato water with butter, 1/4 cup (50 mL) sugar, and salt. Stir to melt butter.

Step 3:

Add to frothed yeast mixture along with egg. Beat until combined. Beat in 2 cups (500 mL) flour until a batter forms. Add cooled mashed potato, plus enough additional flour until a soft dough forms. Remove and knead on a lightly floured surface, about 2 minutes. Dough will be smooth but remain sticky (due to the potato in the dough). Place dough in greased bowl, cover with plastic wrap and let rise in warm place, until doubled, about 1 hour.

Step 4:

Grease a 9” x 13” (23 cm x 33 cm) pan.

Step 5:

Remove dough to floured surface and punch down. Roll dough to 11" x 17" (27 cm x 43 cm) rectangle. Spread dough with sour cream, leaving a 1" (2.5 cm) around all edges. Top with remaining filling ingredients (except butter). Roll tightly from long side, pinching edges together to seal. With a sharp serrated knife, carefully slice into 12 rolls. Some filling may leak out. Place rolls in prepared pan, leaving space between for rising. Cover with tea towel and let rise in warm place, until puffy, about 1 hour.

Step 6:

Preheat oven to 400°F (205°C).

Step 7:

Brush with melted butter and top with additional shredded cheese if desired. Bake in preheated oven 25 to 30 minutes or until golden and has an internal temperature of 190°F (88°C). Serve warm.

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