



# Świeży Chleb Kartoflany

## (Polish Light Potato Bread)

Polish Potato bread is a beautiful bread with a thin, tasty crust and a gorgeous, springy crumb – substantial but still light.

The Poles like to bake with potatoes, as well, making an already good basic product even better. Potatoes in baking help a bread stay moist and keep longer. This recipe uses both mashed potato and some of the cooking water the potatoes were boiled in.

### INGREDIENTS

- 1 package active dry yeast
- ¼ cup potato cooking water for yeast\*
- 2 ½ cups potato cooking water for dough\*
- 4 or 5 small red potatoes to produce 1 cup cooked mashed potatoes
- 2 Tablespoons butter
- 2 Tablespoons sugar
- 1 teaspoon salt
- 6 cups flour, sifted (approximately)

*\*reserve these items from cooking the mashed potatoes*

### PREPARATION

1. Butter a large bowl for rising dough and set aside.
2. Peel the potatoes and chop them into large chunks (if the potatoes are small enough, simply halve them). Boil about 1 quart of *unsalted* water and add the potatoes. Boil for about 15 minutes or until tender.
3. Drain the potato water into a large bowl. Return potatoes to the cooking pan and mash them until smooth (do not add milk or butter). Allow water and mashed potatoes cool to lukewarm.
4. Add yeast packet to ¼ cup of lukewarm potato water with a pinch of sugar. Stir until dissolved. Set aside.
5. In a large bowl, mix mashed potatoes together with 2 ½ cups of the potato water. Add the butter, sugar, and salt. Mix very well until smooth – a whisk may work better for this than a spoon.
6. One at a time, sprinkle the first 3 cups of flour into the mixture, blending well after each one.
7. Add the yeast mixture and blend well.
8. One at a time, add the remaining 3 cups of flour mixing well after each cup (dough may be sticky).
9. Turn out onto a well-floured surface and knead for at least 6-10 minutes until smooth, adding just enough flour to make the dough unsticky enough to handle.
10. Place dough in pre-buttered bowl. Butter top of the dough with a little more softened butter. Cover with plastic wrap and put in a warm place to rise for at least an hour or until doubled in bulk.
11. When the dough has doubled, punch it down and divide in half. Put each half in a buttered bread pan/loaf tin. Cover and allow dough to rise a second time until doubled – usually ½ to ¾ hour. Preheat oven to 375° F.
12. When loaves are sufficiently risen, put them in the oven and bake for 35-40 minutes until golden brown. Remove from oven, turn out of pans, and cool on a rack.