



## FRANKO'S FAVORITES

### POTATO BREAD

Pour 1 cup milk into a saucepan, add 4 Tbsp. unsalted butter, 2 Tbsp. sugar and 2 ½ tsp. coarse salt, and warm it over low heat, stirring, until the butter melts and the sugar dissolves. Let it cool to lukewarm. Put 1 cup Potato Yeast (recipe coming next week) in a large bowl, add the milk mixture, and stir in 2 cups all-purpose flour. Beat it with a wooden spoon until it's smooth. You've made a sponge. Cover it with plastic wrap or a damp towel and let it sit in a warm place until it's light and bubbly, about 1 hour. Stir the sponge well, then work in 3 to 3 ½ cups flour, to make a dough that has a nice, firm feel to it. Scrap it out onto a floured work surface and knead it until very smooth, 8 to 10 minutes. Divide dough in half and roll each out to a rectangle about 9"x15". Roll each one up loosely, starting at a narrow end and place seam side down in a buttered 8 ½"x4 ½" loaf pan. Cover pans with damp towel and let rise in a warm place until doubled, about an hour. If towels dry out, remoisten them. About 20 minutes before end of rising time, heat oven to 375 degrees. When oven is hot, brush the loaves with a bit of milk and carefully cut a few slashes in the tops with a very sharp knife. Bake until golden brown, about 45 minutes. Turn out of the pans and allow to cool completely on wire racks. Store cut loaves tightly wrapped in plastic.