



This recipe was crafted by women and girls in our Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

3 <sup>3</sup>/<sub>4</sub> cups Bread Flour  
1 <sup>1</sup>/<sub>2</sub> tsp Yeast  
2 Tbsp Powdered Milk  
1 Egg  
<sup>1</sup>/<sub>4</sub> cup Sugar or Brown Sugar  
1 <sup>1</sup>/<sub>4</sub> cups Steamed and Mashed Potatoes  
5 <sup>3</sup>/<sub>4</sub> Tbsp Cold Unsalted Butter, Diced  
5 <sup>1</sup>/<sub>4</sub> Tbsp Milk

## Potato Bread

1. Combine dry ingredients in a large mixer.
2. Slowly add egg and milk. Mix until mixture no longer sticks to the sides of the bowl.
3. Add butter and potatoes.
4. Mix on medium-low speed for approximately 10-12 minutes.
5. Cover and leave to rise approximately 1 - 1 <sup>1</sup>/<sub>2</sub> hours.
6. Gently knead bread into desired shape, removing air bubbles. Be careful not to overknead.
7. Place in greased bread pan or on a greased baking sheet. Cover and leave to rise another 45-60 minutes.
8. Cook uncovered at 375 degrees for 30 minutes or until light brown.
9. Place bread on cooling rack and brush the top with butter for a golden finish.

*\*Tip: If using a bread pan, make sure the bread is cooled completely before removing from the pan.*