



*Sweet Potato Cinnamon Sweeties*

1/4 cup cooked, mashed sweet potatoes, warm  
 1/4 cup sugar  
 1-1/2 cups warm water (110° to 115° F)  
 2 packages active dry yeast  
 1/2 cup butter or margarine, softened  
 2 eggs  
 2 teaspoons salt  
 6-1/2 cups all-purpose flour (approximate)

Preparation Time: ~ 20 minutes  
 Baking Time: 30 - 40 minutes  
 Yield: 24 rolls

Filling:

1-1/3 cups brown sugar  
 1 teaspoon ground cinnamon  
 3 tablespoons milk  
 1/4 cup melted butter or margarine

In a large bowl, combine **sugar** and mashed **sweet potatoes**. Add **water** and **yeast** and mix well. Cover and let rise in a warm place for 1 hour. Stir dough down and mix in **butter**, **eggs** and **salt**. Gradually stir in **flour** until dough cleans the side of the bowl. Turn out onto a lightly floured board; knead until smooth and elastic, about 8 minutes. Divide dough in half and on a floured surface, roll each portion into a 12x12-inch square. Combine **filling ingredients** until smooth. Spread half of the filling mixture over each square to within 1-inch of the edge. Roll up each, jelly-roll style. Using a length of thread, cut each roll into 12 pieces. Place, cut side up, in a greased 9x9-inch square pan. Cover and let rise in a warm place until doubled, about 1 hour. **Bake in a preheated 350° F oven for 30-40 minutes or until golden.** Drizzle with glaze (1/2 cup confectioner's sugar plus 1-2 teaspoons milk) if desired.