



Kitchen Cheat Sheet: Sweet Potato Rolls

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Tips and Time Savers

- Active dry yeast needs to activate in warm water (110 degrees F) with a little sugar. Skipping this step or using water that's too hot or cold will prevent your rolls from rising well.
- The most accurate way to measure flour is the "spoon and level" method: spoon it into the measuring cup and scrape off the excess with the flat side of a butter knife.
- Just add enough flour until the dough is workable—it should still be a little sticky, though. Adding too much flour makes rolls dry.
- I like to use a Silpat mat for kneading the dough so I don't get my countertop all floured up.
- Roll/bread dough rises best in a warm place. If your kitchen runs cool, you can use one of the following methods to help bread rise.
- Sometimes I'll take a photo of the dough (pre-rise) so that I can check it later to compare and make sure the dough has doubled in size. This works better than just letting it rise based on time alone.

Variations

- Brushing the rolls with melted butter, cinnamon, and honey is optional but adds a lovely, sweet finish.
- Lean into the savory flavors of fall by adding dried and ground sage, rosemary, and thyme to the dough instead of pumpkin pie spice.
- Swap the sweet glaze for garlic butter, if you'd like. Sprinkle the tops with parmesan for a salty finishing touch.
- You can make your own pumpkin pie spice using cinnamon, nutmeg, ginger, allspice, and cloves.
- I like active dry yeast, but you can use rapid-rise yeast in the same amount if it's what you have on hand.
- Just before the rolls go in the oven I brush them with a combination of melted butter, honey, and cinnamon (to taste). I brush them again as soon as they come out. This gives them a nice, shiny look and a little burst of sweet flavor (but not too sweet).

Storage

Sweet potato dinner rolls are best served warm, fresh out of the oven. Store extras in an airtight container on the counter out of direct sunlight.

Like most homemade bread, leftover rolls will keep at room temperature for up to two days. You can also freeze them (tightly sealed) for up to three months.

Reheat for a few seconds in the microwave or put them in a 13x9-inch pan, cover with aluminum foil, and heat in a 350F degree oven for 10 minutes or until warmed through.

Marye's time saving hacks -

Make rolls ahead to save valuable time on holiday dinner prep. You can either:

1. Make the dough, let it rise, shape the rolls, and freeze 'em unbaked. Thaw in the fridge overnight, then bake as directed.
2. Make the rolls and bake them just until done, but not browned. Cool and freeze. When you're ready to serve them, bake until golden brown like brown 'n serve rolls—no need to thaw.

FAQs

Can I replace bread flour with regular flour?

I don't recommend it—your sweet potato dinner rolls won't rise as much and won't have the right chewiness. Different types of flours work differently. Learn more about [bread flour here](#).

How do I know my active dry yeast is still good?

The yeast, sugar, and water mixture should get foamy after five minutes or so. If it doesn't look any different, your yeast might not be good anymore. (However, you may just have used water that was too hot or cold and damaged the yeast.)

If I use rapid rise yeast, do I have to let it activate?

Nope. Rapid-rise yeast doesn't require activation, so you can add it to the ingredients as written without any waiting time in step two.

How long should I knead roll/bread dough?

Some roll recipes require more kneading—others, less. It all depends on the recipe itself, and things like the type of flour and desired end result. These sweet potato dinner rolls don't need a lot of kneading, just a few minutes or until smooth.

What's the best way to store leftover dinner rolls?

Either at room temperature for two days or in the freezer for longer storage. I wrote a [full article about homemade bread and roll storage](#) for more information.

Nice to Have

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If you don't already own the USA Pan 10x15 pan prepare to fall in love. This little workhorse is aluminized steel with a nonstick coating that actually works — no peeling, no warping, no attitude. It bakes evenly, cools quickly, and makes cleanup so easy you'll start judging every other pan in your cabinet. Perfect for bars, candy, cookies, roasting pecans... basically anything you don't want sticking around like unwanted holiday guests. [Get it here](#).