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DASH OF MAINE COOKING  
**CHALLENGE**



— HOLIDAY 2020 —

**MAINE  
BICENTENNIAL  
COMMUNITY  
COOKBOOK**  
maine200cookbook.com

## Squash Dinner Rolls

Linda Russell • Fryeburg, Oxford County

“When my children were young, I was a stay-at-home mom and listened to the Yankee Swap radio show where recipes were exchanged. I believe the Squash Dinner Rolls was called in by a nun. I have been preparing this recipe for over 25 years now and do not follow a recipe anymore. The rolls have been a favorite at family dinners, church suppers, and bake sales. I buy winter squash in bulk in the fall, cook and mash it, then freeze it in portions for one recipe. I always include the rolls in my family exhibit at Fryeburg Fair.”

1 cup milk

½ cup margarine, plus more for brushing

1 cup cooked winter squash, mashed

3 to 4 cups flour

½ cup sugar

2 packages of rapid rise yeast

2 teaspoons salt

Heat milk with margarine until margarine is melted. Blend in winter squash, cool to luke-warm. In a large bowl, mix 1 cup flour with the sugar, yeast, and salt. Stir in milk mixture until smooth. Add remaining flour until dough is stiff. Knead in enough extra flour to make a smooth dough, about 5 minutes. Place dough in an oiled bowl, cover with plastic wrap and let rise for about 45 minutes or until doubled. Punch down and shape into rolls. Place rolls on greased baking dish and let rise 20 to 30 minutes. Bake at 350 degrees for 10 to 15 minutes or until golden brown. Brush tops of warm rolls with margarine when they come out of the oven.



Go to [mainepublic.org](http://mainepublic.org) to learn how to enter our Dash of Maine Holiday Cooking Challenge! All entries are entered into a weekly drawing for a copy of the Maine Bicentennial Community Cookbook!