

Cinnamon Roll Potato Candy: The Old-Fashioned Treat You'll Crave Again

Cinnamon Roll Potato Candies: Sweet, Creamy & Utterly Irresistible



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 Russet potato, peeled and cut into 1-inch chunks
- 3/4 cup unsalted butter, room temperature (divided)
- 4 cups powdered sugar, plus more for dusting
- 1 tablespoon vanilla extract
- 1/2 cup light brown sugar
- 1 tablespoon ground cinnamon

DIRECTIONS

1. Prepare the Potato: Peel and dice one russet potato into chunks. Boil for about 30 minutes, until fork-tender. Drain and let cool slightly before mashing to a smooth consistency.
2. Make the Candy Dough: In a stand mixer, combine:
3. 3/4 cup mashed potato
4. 3/4 cup softened butter
5. 1 cup powdered sugar
6. Vanilla extract
7. Mix on low speed, gradually adding the remaining 3 cups of powdered sugar. You're aiming for a thick, pliable dough. Chill in the fridge for 10 minutes to make it easier to roll.
8. Prepare the Filling: In a microwave-safe bowl, melt 4 tablespoons butter with the brown sugar and cinnamon. Microwave for 30 seconds, then stir until smooth.
9. Roll It Out: Dust your work surface with powdered sugar. Roll the chilled dough into a 12x18-inch rectangle.
10. Add the Filling: Spread the cinnamon-butter mixture evenly over the dough, all the way to the edges.
11. Roll and Chill: Starting from the long edge, roll the dough tightly into a log. Wrap it in parchment paper and freeze for 5-10 minutes to firm it up.
12. Slice and Serve: Use unflavored dental floss to slice into 1/2-inch pieces. Dust lightly with extra powdered sugar if desired.

SWAPS & NOTES

& Swaps Potatoes: Stick with russet for the driest mash and best dough texture.

Butter: Use unsalted for control over sweetness; salted can work in a pinch.

Additions: Try adding a pinch of nutmeg or maple extract for a holiday twist.

Dairy-Free Option: Sub plant-based butter to make it vegan-friendly.

TIPS FOR SUCCESS

Don't overcook the potatoes: Mushy or watery potatoes make the dough too loose.

Use cold dough: If it gets too soft, chill it again before rolling.

Floss > knife: For clean slices that won't squish your roll.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cinnamon-roll-potato-candy-the-old-fashioned-treat-youll-crave-again/>