Whole Wheat Potato Rolls

2 1/2 teaspoons yeast

2 cups warm water

1/2 cup sugar

1/2 cup canola oil

2 eggs

1/3 cup mashed potato flakes

1 1/2 teaspoons salt

2 cups flour

4 cups whole wheat flour

2 Tablespoons butter, melted

Dissolve yeast in warm water.  Let sit for 5 minutes.  Combine sugar, oil, eggs,

potato flakes, salt and white flour in mixer.  Beat in yeast until smooth.  Knead in whole wheat flour to form a soft dough.  Place in a greased bowl, cover with plastic wrap and let rise 1 1/2 hours.  Punch down dough and divide into 28 pieces.  Roll each piece into a ball and place 2" apart on silpat lined baking sheets.  Cover with a damp towel and let rise 1 hour.  Bake 9-11 minutes at 375.