

From the Raleigh Moravian Church Cookbook:

Moravian Sugar Cake

10 cups of sifted bread flour	4 large eggs beaten
1 $\frac{3}{4}$ cups of granulated sugar	3 cups of hot water
4 teaspoons of salt	cinnamon and nutmeg
2 pkgs instant dry yeast	2 lbs of light brown sugar
1 $\frac{1}{4}$ cups of instant mashed potatoes adding hot water to make 2 cups	more or less
1 $\frac{1}{2}$ cups of Crisco	1 lb butter (no substitute)

Sift bread flour, add granulated sugar, salt and yeast. Mix in a large mixing bowl (a large plastic or Tupperware cake saver works well). In a large measuring cup heat water in the microwave and add instant potatoes and Crisco. Mix the liquid ingredients into the flour

mixture and then add eggs mixing well. (Eggs should be at room temperature, putting them in warm water will bring them to room temperature.)

Batter will be like thick pancake mixture and it will be luke warm. Cover with a lid or cloth.

Dough should rise within an hour. Mix dough with a large spoon and spread into 9 (8 or 9

inch) pans. There will be approximately $\frac{3}{4}$ lb in each pan. Sprinkle very, very lightly with nutmeg, enough that you can see it, but not much more and sprinkle with cinnamon according to taste.

Let cakes rise until double in bulk, about an hour. Turn oven on 375° F. Sprinkle brown sugar over cakes covering them. Punch several finger size holes into the cakes and pour melted butter over the cakes. Bake 20 Minutes.

Note: You can divide the recipe in half making 4 sugar cakes but you must use 2 pkgs of yeast.