

Recipe adapted from [Sweet State of Mine](#).



Moravian Sugar Cake

For the cake:

- 1 package active dry yeast
- 1/2 c lukewarm water
- 1/2 c sugar, plus pinch, divided
- 2 eggs
- 1-1/2 t salt
- 2/3 c shortening
- 1 c instant mashed potatoes (hot, and only butter and water used for liquid, no added salt)
- 1 c scalded milk, cooled to warm
- 6-7 c flour
- 1/2 c melted butter

For the topping:

- 1/2 c flour
- 1 lb. light brown sugar
- 4 T butter, at room temperature
- Cinnamon to taste

Proof the yeast in lukewarm water with a pinch of sugar until frothy. In a large mixing bowl cream eggs, salt, sugar and shortening until smooth. Gradually add scalded milk, mashed potatoes and yeast. Mix well. Next incorporate one cup of flour at a time until the dough is stiff and smooth. Knead the dough until soft and spongy, about 10 to 15 minutes (if using a stand mixer with a dough hook, mix until a dough ball forms). Toss into a large, greased bowl, cover and place in a warm spot to rise for 2 to 3 hours, or until doubled.

Punch down and divide dough in two. Stretch and smooth dough out on two jelly roll pans (or for a thicker cake, use two 9x13-inch baking dishes). Let double in size again, about another 1-1/2 hours. Gently press your finger into the dough, making indents about 1-inch apart, then liberally brush the melted butter over the dough.

Finally, using a pastry blender (or two knives in scissor fashion) cut the butter into the flour, sugar and cinnamon for the topping. Once large and small crumbles have formed, sprinkle over the surface of each cake. Bake for 15 to 20 minutes at 350F or until golden brown and cooked through. Serve warm or at room temperature.