

# Moravian Sugar Cake

*Grandma Ruth's Kitchen*

## **Servings: 27**

*1 cup mashed potatoes, hot with no salt*

*1 cup sugar*

*3/4 teaspoon salt*

*1 package yeast, dissolved in 1 cup lukewarm potato water*

*4 cups flour*

*1/2 cup butter, melted*

*1/4 cup shortening, melted*

*2 eggs, beaten*

*1/4 pound butter*

*1 pound brown sugar*

*cinnamon, to taste*

Combine sugar with hot potatoes, mashing it in so that it dissolves. Add salt, yeast, butter, shortening, and eggs, stirring well after each addition.

Sift flour and add it, mixing until smooth.

Cover the pan with a tea towel and let the dough rise about 5 hours in a warm place.

Spoon the batter into three 8" square pans. Greasing the pan is optional. Let it rise for about an hour until puffy.

Punch holes about an inch apart in the dough, and put chips of cold butter in, pushing down with the brown sugar.

\*\*\* Do not make holes too deep, or the sugar and butter will go down to the bottom of the pan.\*\*\*

Sprinkle the rest of the sugar over the dough. If the holes are covered up, punch them again so that the sugar can run. Sprinkle lightly with cinnamon.

Bake for 25 minutes at 350 F. Let the cakes cool for 5 minutes in the pan.

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Per Serving (excluding unknown items): 249 Calories; 9g Fat (33.7% calories from fat); 3g Protein; 39g Carbohydrate; 1g Dietary Fiber; 34mg Cholesterol; 159mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 2 Fat; 1 1/2 Other Carbohydrates.