

# Helen Bomberger's Moravian Sugar Cake

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## *Sugar Cake:*

1 package (or cake) yeast  
1/4 cup lukewarm water  
1/3 cup Crisco® shortening  
1-1/2 teaspoons salt  
1/4 cup sugar  
1/2 cup mashed potatoes  
1/2 cup scalded milk



3-1/2 cups flour  
1 egg

## *Crumb Topping:*

1/2 pound brown sugar  
1-1/2 tablespoons flour  
1 teaspoon cinnamon  
1/8 cup butter in small bits

Add yeast to lukewarm water, set aside. Cream shortening and sugar. Beat in egg. Add mashed potatoes and salt. Add yeast water to cooled milk and add that to mixture. Add flour and mix until it forms a solid dough. Knead the dough until smooth. Place dough in large greased bowl, cover with cloth, set in warm place. Let dough rise 3-4 hours, until it doubles in size. Pat out dough in 2 greased 9 X 13 pans and let rise again for another 1-1/2 hours. Punch holes across the top of the dough at 2-inch intervals. Fill holes with bits of butter and cover with crumb topping. Bake at 375 degrees for 15-20 minutes. Makes two 9 X 13 pans.