

PENNSYLVANIA DUTCH RECIPES

MORAVIAN SUGAR CAKE

1 cup hot mashed potatoes	2 yeast cakes, dissolved in 1 cup lukewarm water
1 cup sugar	
1 cup melted butter	4-5 cups sifted flour
1 tsp salt	2 eggs, beaten

For topping: melted butter, brown sugar, cinnamon

Mix the mashed potatoes, sugar, butter, and salt in a large bowl, adding a little of the flour. Add yeast to lukewarm water. Sift in the flour, using 4 cups and as much more as seems needed. Add the beaten eggs. Let rise in a covered bowl in a warm place. When doubled in size, roll out on a floured board, knead lightly, roll out to $\frac{3}{4}$ inch thickness and place in greased 9" by 13" greased pan. Let rise for about 2 hours. Brush surface with melted butter, press holes about 2" apart across the top, fill the holes with melted butter and brown sugar. Sprinkle with a little cinnamon. Bake in 375-degree oven for about $\frac{1}{2}$ hour or until done.

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4 potatoes	2 tablespoons milk
$\frac{1}{2}$ cup bread crumbs	$\frac{1}{2}$ teaspoon salt
1 egg	1 tablespoon flour

Boil the potatoes, cool. Peel and rice. Mix the breadcrumbs with the egg and milk, add riced potatoes and salt. If batter is too stiff, add another egg. Mold into balls the size of walnuts, flour them lightly, drop gently into boiling salted water. Cover and boil 10 minutes. Serve at once.