

Moravian Lovefeast Buns

1 cake yeast
1/4 cup tepid water
1 cup sugar
1 egg, beaten
1/4 cup soft butter
1 tsp salt
1/4 cup warm mashed potatoes
2 cups or more lukewarm water
Melted butter or cream for glazing

Dissolve yeast in 1/4 cup warm water. Add sugar to beaten egg, then softened butter, salt, warm mashed potatoes, and yeast mixture. Add alternately flour and warm water to make soft but firm dough. Knead until smooth on lightly floured board or in hands.

Cover with clean, warm cloth and set in warm place to rise until double in bulk. When dough has risen, punch down and make into buns 3 to 4 inches in diameter. (If preferred, any other shape may be made with this dough.) Place so they do not touch on greased sheets. Cover with warm cloth and let rise again.

Place in 400 degree oven and bake until brown, about 20 minutes. Brush with cream or melted butter just before removing from stove. Makes 18 to 20 buns.

Recipe found here: <http://www.visitnc.com/journeys/articles/famous-nc-flavors/2/moravian-treats-from-old-salem>