

Easter: Moravian Love Feast Buns

Easter is unquestionably the most important day in the Christian calendar. It is a time of joy, excitement and crowded churches as we celebrate the resurrection of Jesus Christ..

Early Easter celebrations lasted eight days; it was a time for happy crowds gathering, no work, giving to the poor, freeing slaves, and joyous eating and partying. In the early years of our country Moravian Christians often celebrated in a unique way – they had a love feast. It began with Saturday afternoon worship followed by house-to-house singing until dawn. Breakfast of coffee and sugar-cake and a walk to the cemetery to face the rising sun concluded the joyful time.

Moravian Love Feast Buns

1 package yeast	1 tsp. salt
¼ c. tepid water	¼ tsp warm mashed potatoes
1 c. sugar	7-8 c. flour
1 egg, beaten	2 c. lukewarm water
¼ c. soft butter	Melted butter for glazing

Dissolve yeast in ¼ cup tepid water; add sugar to beaten egg. Then add softened butter, salt, potatoes (warm), and yeast mixture. Add flour and warm water alternately, to make a soft but firm dough. On lightly floured board or in hands knead until smooth. Cover with warm cloth and set it in a warm place to rise. When dough doubles in size, punch it down and make into buns 3” to 4” in diameter. Place on cookie sheet and bake in 400 degree oven about 20 minutes. Brush with melted butter. Makes 18-20 buns.