

A SLICE OF Preacher Cake

AND A SWEET TEXAS MEMORY

It has been several years since my first trip to the Round Top Antique Fair in Texas, and I wish I could remember the name of that little country church just outside Warrenton. I remember the white clapboard building, the antique vendors scattered beneath the oak trees, and the church ladies selling slices of homemade Preacher Cake to help repair their beloved sanctuary.

For just a few dollars, I was handed a paper plate with a thick slice of the most delicious cake I'd ever tasted—moist with pineapple, warm spices, and covered with a rich cream cheese frosting. I sat on a rough bench inside a timeworn building surrounded by strangers who somehow felt like neighbors, listening to stories about the old building and the generations who had worshipped there.

That afternoon, I realized something I've never forgotten.

Churches have always known that food has a way of opening hearts.

These church cookbooks are filled with more than recipes. They are pieces of our story—passed down through generations, seasoned with faith, love, and hospitality.

THE MYSTERY COOKBOOK SERIES
Recipes & Stories from Church Cookbooks Across the South

PREACHER CAKE

A treasured recipe from a church cookbook.

INGREDIENTS – CAKE

- 3 cups self-rising flour
- 2 cups granulated sugar
- 2 teaspoons cinnamon
- 1/2 teaspoon salt
- 1 (20 oz.) can crushed pineapple, undrained
- 1 cup coconut
- 1 cup chopped pecans
- 3 large eggs, beaten
- 1 cup vegetable oil
- 1 teaspoon vanilla extract

DIRECTIONS

1. Preheat oven to 350°F. Grease and flour a 9x13-inch pan.
2. In a large bowl, combine flour, sugar, cinnamon and salt.
3. Stir in pineapple (with juice), coconut, pecans, eggs, oil and vanilla. Mix until well combined.
4. Pour batter into prepared pan and spread evenly.
5. Bake 35–40 minutes or until a toothpick inserted in the center comes out clean.
6. Cool completely before frosting.

CREAM CHEESE FROSTING

- 1 (8 oz.) package cream cheese, softened
- 1/2 cup (1 stick) butter, softened
- 1 teaspoon vanilla extract
- 4 cups powdered sugar

Beat cream cheese and butter until smooth and creamy. Add vanilla. Gradually beat in powdered sugar until light and fluffy. Spread over cooled cake.

FINISHING TOUCH

Combine 1/2 cup coconut and 1/2 cup pecans. Toast in a dry skillet over medium heat, stirring often, until slightly brown. Sprinkle on top of iced cake.



“They broke bread in their homes and ate together with glad and sincere hearts.” Acts 2:46