

Dutch Coffee Cake

Ingredients

- 2½ cups flour
- 1 cup sugar
- 3 tsp baking powder
- ¼ tsp salt
- nutmeg
- cinnamon
- brown sugar
- 1 tsp lard
- ¾ cup raisins
- 1 egg
- 1 cup milk

Instructions

Sift together dry ingredients 4 times. Into this rub 1 tsp of butter and 1 of lard. Take out a little for crumbs on top. Add raisins and 1 egg in a cup filled with milk. Mix well. Put in a pan. Sprinkle with crumbs, cinnamon, and brown sugar. Bake in a moderate (350°-400°) oven for about 35 minutes.