

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