

Apple Cake

4 tbsp. lard or butter	¼ cup tepid water
5 medium - McIntosh apples	⅔ cup sugar
1½ tbsp. lemon juice	2 tsp. grated lemon peel
1½ cups flour	2 eggs
2¼ oz. yeast	½ cup raisin (soaked in warm water 20 minutes and drained)

Melt lard or butter in pan and let cool. Remove skin, cores, and cut apples in quarters,. Place apple slices in bowl and sprinkle lemon juice. Place 1 cup flour in another bowl, mix well. Dissolve yeast in water and pour into flour, stir with wooden spoon. Add sugar, lard or butter, lemon peel and eggs. When ingredients are well incorporated. Sprinkle remaining flour. Stir well until dough is very soft then add raisins and half of apple slices to dough, incorporating. Place dough in an oil cake mold or spring-form pan and arrange the rest of apple slice on top. Cover with towel until double in bulk. When dough has risen, remove towel preheat oven to 400°. Bake 35 to 40 minutes until cake top is golden brown.