

family pleaser

fresh apple cake

3 or 4 medium apples
½ c. raisins
1 c. brown sugar, firmly packed
½ c. melted butter or margarine
1 egg, beaten
1½ c. sifted flour
1 t. soda
½ t. salt
1 t. cinnamon
¼ t. nutmeg
¼ t. allspice

Peel and core apples; chop coarsely and measure 1¾ cups into large bowl. Add raisins and sugar; let stand 10 minutes. Sift together dry ingredients. Blend butter or margarine and egg into apple mixture. Add dry ingredients, stir until blended. Pour into greased and floured 8-inch square pan. Bake at 350° for 45 minutes or until toothpick inserted in center comes out clean. Sprinkle cake with powdered sugar.

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