

# **Grandma's Easy Coffee Cake**

## **Ingredients**

**1 package dry yeast  
1/2 cup warm water  
1 even tbsp. lard  
dash of salt  
sprinkle of sugar**

**sprinkle of cinnamon  
1/2 cup raisins**

## **Directions**

**Add yeast and warm water and let stand.**

**Mix in yeast, add flour (enough to make heavy dough). Add raisins, put into pan, spreading with spoon. Let this raise twice. Melt butter and spread over top; sprinkle with sugar and cinnamon over butter.**

**Bake at 350 degrees for 20 minutes.**

**Makes 2 nice coffee cakes.**

**Grandma Mary Geitz**