



THE LADIES TEA

La Torta di Mele (Apple Cake)*

I sampled this wonderful apple cake while on my honeymoon in Tuscany.

Ingredients:

- 1 cup flour
- 5 small apples, peeled and chopped
- 1 1/2 cups sugar
- 1/2 cup pine nuts
- 3/4 cup raisins
- 1/2 cup butter
- 3 eggs
- 1/2 cup milk
- 1 grated lemon zest
- 3 1/2 teaspoons baking powder

Instructions:

1. With a mixer blend the sugar, butter (at room temperature) and lemon zest.
2. After 5 minutes add milk, flour, eggs, baking powder. Mix well.
3. Fold in the apples, pine nuts, and raisins.
4. Line a round 12 in pan with parchment paper and place the dough in the pan.
5. Bake in preheated oven for 45 minutes at 350 degrees F.

**From the recipe book of Podere San Lorenzo in Volterra, Tuscany- a wonderful place to spend a vacation. (<http://www.agriturismo-volterra.it/uk/agriturismo.php>)*

