

APPLE SQUARES

CRUST: 2 cups. sifted flour $\frac{3}{4}$ c. shortening
 $\frac{1}{2}$ tsp. salt 2 beaten egg yolks
 $\frac{1}{2}$ tsp. baking powder 1 tsp. lemon juice
 $\frac{1}{2}$ c. cold water

Sift dry ingredients; cut in shortening; combine remaining ingredients and add to dry ingredients. Mixture will be moist. Divide into 2 parts and roll on floured board. Line bottom and $\frac{1}{2}$ " up on sides of 15x10" pan. Roll out remainder for top crust.

FILLING: 8 large apples, thinly sliced
3/4 c. sugar 1/2 tsp. salt
2 Tbsp. flour 1/2 tsp. cinnamon

Toss lightly and place in dough-lined pan.
Cover with top crust. Seal edges and
cut slits for steam. Bake at 400°, 30-40 min.
While slightly warm, drizzle with icing.
Cut in squares and serve with ice cream.

ICING: 1 c. sifted confectioners sugar
1 Tbsp. milk
1 Tbsp. lemon juice (opt.)