

2015

GLAZED APPLE PIE SQUARES

2 ½ cups all-purpose flour
1 t salt
1 c cold butter, cubed
1 egg, separated
3 to 4 T milk
1 c crushed cornflakes
9 c thinly sliced peeled tart apples (about 10 med.)
1 c plus 2 T sugar, divided
2 t ground cinnamon, divided
½ t ground nutmeg

GLAZE

1 c confectioners' sugar
½ t vanilla extract
1 to 2 T milk

In a large bowl, combine flour and salt; cut in butter until mixture resembles coarse crumbs. In a measuring cup, combine egg yolk and enough milk to measure 1/3 cup. Gradually add to the flour mixture, tossing with a fork until dough forms a ball.

Preheat oven to 350 degrees. Divide dough in half. Roll one portion into a thin 15 x 10 inch rectangle. Transfer to the bottom of an ungreased 15 x 10 x 1 inch baking pan. Sprinkle with cornflakes.

In a large bowl, combine apples, 1 cup sugar, 1 ½ t cinnamon and nutmeg; toss to coat. Spoon over crust.

Roll remaining dough into a thin 15 x 10 inch rectangle; place over apple filling. Beat egg white; brush over pastry. Combine remaining sugar and cinnamon; sprinkle over the top. Bake 45-50 minutes or until golden brown.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve a drizzling consistency. Drizzle over warm pastry. Cool completely on a wire rack. Cut into squares.