

Apple Pie Bars

4 cups flour
1 tsp salt
1 tsp baking powder
1 cup shortening
4 egg yolks
2 Tbsp lemon juice
8-10 Tbsp cold water

Filling:

7 cups apples, peeled and finely chopped
2 cups sugar
¼ cup flour
2 tsp cinnamon
Dash nutmeg

Glaze:

1 cup confectioners' sugar
1Tbsp milk
1Tbsp lemon juice

In a large bowl, combine flour, salt, and baking powder. Cut in shortening until mixture resembles coarse crumbs. In a small bowl, whisk egg yolks, lemon juice, and water; gradually add to flour mixture, tossing with a fork until dough forms a ball. Divide in half. Chill for 30 minutes.

Roll out one portion of dough between two large sheets of waxed paper into a 17 by 12 inch rectangle. Transfer to an ungreased 15 by 10 by 1 inch baking pan. Press pastry onto the bottom and up the sides of pan; trim pastry even with the top edge of the pan.

In a large bowl, toss the apples, sugar, flour, cinnamon, and nutmeg; spread over crust. Roll out remaining pastry to fit top of pan; place over filling. Trim edges; brush edges between pastry with water or milk; pinch to seal. Cut slits in top.

Bake at 375 degrees for 45-50 minutes or until golden brown. Cool on a wire rack. Combine glaze ingredients until smooth; drizzle over bars before cutting. Yields about 2 dozen.