

CAKES

APPLE SQUARES†

(APFELSCHNITTEN)

- 5 3/4 cups flour
- 1 1/3 cups sugar
- 2 teaspoons vanilla extract
- 3 eggs
- 3 1/2 sticks butter or margarine
- 4 lbs. apples (small size)
- 3 1/2 cups apple juice
- 1/2 cup sugar
- 3 tablespoons lemon juice
- 4-5 oz. sliced almonds
- 1/3 cup cornstarch
- 2-3 tablespoons cold water
- 1 cup powdered sugar
- 1 1/2 tablespoons milk

Place the flour on a countertop. Make a well, sprinkle 1 1/3 cups sugar over the top, drop eggs and the vanilla extract in the well. Cut the butter or margarine into slices over the top. Knead it into a smooth dough. Wrap the dough in plastic wrap and place in the refrigerator for 40 minutes. Peel and core the apples. Cut the apples in quarters and the quarters into 2 or 3 slices. Place the slices into a saucepan, pour the apple juice over the slices, add 1/2 cup sugar and lemon juice. Bring to a boil and simmer for 10 minutes. Drain, reserving the liquid. Measure 3 1/3 cups liquid, place in a saucepan and set aside. Grease a shallow pan (10" X 15" X 1") well and set aside. Cut the dough in half, roll out one half and use it to line the pan. Sprinkle the almond slices over the top evenly and lay the cooked apples on top of the almonds evenly. Put the cornstarch in a small bowl, add 2-3 tablespoons cold water and stir into a smooth paste. Stir into the reserved liquid and bring to a boil, stirring continuously until thickened. Spread over the apple slices evenly. Roll out the remaining half of the dough and carefully place it over the top. Push down gently a couple of times. Bake in a preheated oven at 350° for 55-60 minutes. Stir powdered sugar and milk into a

paste and spread it over the top of the cake. Cool for 1 1/2 hours or longer and cut into squares.

Makes 1 cake

