

# Apple Slices

## Ingredients

### **Crust:**

3 cups flour  
3/4 tsp baking powder  
1 cup butter flavor Crisco  
2 egg yolks or 1 whole egg  
1 1/2 tsp lemon juice  
3/4 cup water

### **Filling:**

8 cups of fresh peeled cut-up apples

### **Frosting:**

2 cups powdered sugar  
1/4 cup milk  
2 tsp vanilla

## Directions

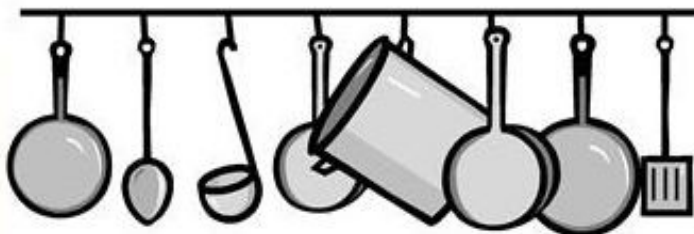
Mix dry ingredients. Cut in Crisco. Mix yolks or egg with lemon juice and water in small bowl. Add egg, lemon juice and water to the crust mixture for the right consistency for rolling out. Mix well. Roll out two rectangle pieces to fit your cookie sheet pan. Place one crust in the bottom of the pan. Fill crust with fresh or frozen cut-up apples. Place remaining crust over apples. Bake 40 minutes at 350 degrees. Cool.

Frosting: Mix powdered sugar, milk and vanilla together and spread over cooled bars.



**This bowl of crisp, fresh-picked apples would soon be headed for the oven at The Eck, a Bartlett bar and eatery during the 1940s to late 1980s.**

*Submitted by: Sue Wells*



*“My mother Irene Romke has been asked to bring these apple slices to every family holiday gathering for more than 60 years now. Everyone in our family LOVES her apple slices. I’m so glad to share her recipe.”*