

Phil

# Mince-meat Apple Squares

Crust:

- 2 cups flour
- $\frac{1}{4}$  cup sugar
- 1 tsp baking powder
- $\frac{1}{2}$  cup margarine
- 1 egg beaten
- $\frac{1}{4}$  tea. salt

Filling

- 3 cups mince-meat
- 3 cups apples,  
peeled, cored & diced
- $\frac{1}{2}$  cup flour
- $\frac{1}{2}$  cup sugar
- $\frac{1}{2}$  cup melted butter
- 2 eggs well beaten
- $\frac{1}{2}$  tsp cinnamon
- $\frac{1}{4}$  tsp nutmeg

Crust: Combine flour, sugar, baking powder & salt. Using pastry blender cut in butter until mixture resembles coarse crumbs. Add egg & mix well until well blended.

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Press into greased 15 x 10" jelly roll pan.

Filling -

Spread meringue carefully over unbaked crust. Top with apples.

Combine remaining ingredients blend well.

Pour over apples.

Bake 350° - 50-60 mins until golden.

Ice cream or whipped cream on top (opt)

Freezes well.