

SPICED APPLE BAR

Crust:

2 1/2 cups flour
1 tbsp sugar
1 cup Crisco or margerine
1 tsp salt

Beat 2 egg yolks in a cup and add enough milk to make 2/3 cup - add to flour. Mix to make dough - roll half out and line 12 x 15 inch pan. Sprinkle over 1 1/2 cups crushed Cornflakes. Slice 8 to 10 apples, place on. Mix 1 cup sugar, 1 tsp Cinnamon. Sprinkle over apples, put top crust on, gash top and seal edges. Beat 2 egg whites till frothy, spread on curst. Bake 50 to 60 minutes at 350 F. Remove from oven. Glaze while hot by mixing 1/2 cup icing sugar with water (about 1 tbsp), 1/2 tsp vanilla to make runny. Drizzle over cake.