

Rich Apple Squares

- 4 cups all-purpose flour,
sifted
- 2 teaspoons baking powder
- 1 teaspoon salt
- 1/2 cup sugar
- 1/4 pound butter
- 1 cup vegetable shortening
- 2 egg yolks
- 3/4 cup milk

Filling:

- 1/2 cup seedless raisins
- 3 pounds cooking apples,
peeled and sliced
- 1/2 cup sugar
- 1 teaspoon cinnamon
- 1 tablespoon lemon juice
- Additional sugar-cinnamon
mixture, to taste

In a large mixing bowl, combine flour, baking powder, salt and sugar. Cut in butter and shortening as for pie dough. Mix in egg yolks, then milk. Divide dough in 2 parts. On a lightly floured board, roll one part out as much as possible (dough will be very sticky), then place in an ungreased 12x18-inch pan and spread out with fingers to cover bottom and sides. Soak raisins in hot water until plump; drain and dry. Place raisins and apple slices over dough in pan. Sprinkle with mixture of 1/2 cup sugar and 1 teaspoon cinnamon, then with lemon juice. Handle remaining half of dough similarly and lay over filling. Seal along sides. Sprinkle with additional sugar-cinnamon mixture. Cut into squares, then bake on lowest oven rack at 375 degrees for 1-hour. Yield: about 50 squares.

20 min at 375° till brown