Dutch Apple Slices

Dutch Apple Slices from the original efishinsea.net site from 2004!



Ingredients

- **3-4** Large Granny Smith Apples sliced into thin wedges
- **1 Cup** Shortening (1/2 Butter- 1/2 Shortening is suggested)
- **2 Cups** Flour
- **1 Tablespoon** Sugar
- **1 Teaspoon** Salt
- **1** Egg Yolk
- **1/3 Cup** Milk

Apple Mix

- **1/2 Cup** Sugar
- **1 Tablespoon** Flour
- **1 Teaspoon** Cinnamon

Frosting

- Powdered Sugar
- Butter
- Milk
- Almond Flavoring

Method

1. Mix Shortening, Flour, Sugar and salt together as for a pie crust.
2. Add liquid ingredients.
3. Divide dough into 2 parts and roll to fit into jelly roll pan.
4. Cover with sliced apples and sprinkle with sugar/flour/cinnamon mix.
5. Roll out remaining dough and place on top, pressing edges together.
6. Bake at 400' for 15 minutes and then reduce heat to 325' and bake for 45 minutes longer or until apples are soft.
7. Frost immediately and let cool before eating.

Notes

> Yummy and easy.
> I got this recipe from Linda Powell.