

# Apple Pie Cuts

4 C flour  
1 tsp salt

2 T sugar  
1 1/4 C shortening

Mix together with two forks or a pastry blender.

Beat together 2 egg yolks and 3/4 C cream. Add slowly to dry ingredients. Wrap in wax paper and chill for 1-2 hours.

Roll out a thin bottom crusty and place in a jelly roll pan. Cover with thin slices of apple, 1/2" deep. Sprinkle with 3/4 C sugar mixed with 2 tsp cinnamon. Cover with 1 C crushed corn flakes. Dot with butter. Add thin top crust and press edges together. Flute edges.

Bake at 425° for ten minutes, then 300° for 30 minutes. Remove from oven and frost with confectioner's icing while still hot. Cut into squares to serve.

Confectioner's Icing - Mix milk or cream with 2 C sifted powdered sugar until of spreading consistency. Add a dash of salt and 1 tsp vanilla.

- Transfiguration Church cook book

