

# Apple Squares

**Jean Evans**  
**The Blue Ribbon Cookbook**

## Filling

4 to 5 medium Granny Smith apples, peeled, quartered and chopped  
1 tbsp water  
1 tbsp sugar

## Pastry

125g butter  
½ cup castor sugar  
1 egg  
1¼ cups SR flour  
pinch of salt  
¼ cup cornflour



## Method

Preheat the oven to moderate (180°C in a conventional electric oven). Grease and line a 23cm square slab pan.

To make the filling, place the prepared apples in a saucepan with the water and sugar. Simmer gently until soft. Drain to remove all excess moisture and set aside to cool. Mash the apples to create a rough puree.

To make the pastry, cream the butter and sugar until light and fluffy, and the sugar is dissolved. Add the egg, and beat again until light and fluffy. Sift together the flour, salt and cornflour. Add the dry ingredients slowly to the butter mixture, mixing together with a knife to form a ball. Knead the dough until it is smooth and pliable.

To make the slice, divide the pastry in half. Roll out one half on a lightly floured surface, so it is large enough to cover the bottom of the pan. Place in the pan and gently press to fit into the sides and corners. Spread the cold stewed apples evenly over the pastry.

Roll out the remaining dough so that it is large enough to cover the pan. Use the rolling pin to lift the pastry and place it over the apples. Alternatively, fold the pastry into three layers. Place one edge against the edge of the pan and unfold the pastry over the apples. Trim the pastry to fit.

Cook the slice for about 25 minutes. Reduce the temperature to moderately slow and cook for another 10 minutes, until crisp on top.



Turn out onto a wire rack, so that the top is face down. If necessary, remove the paper and return to the oven on the rack for another 5 minutes to brown the bottom. Turn onto a metal tray to cool.

Dust with icing sugar and cut into squares.

### **Tips from the cook**

- Prepare the filling first so it is cold when you need it. Adjust the amount of apples you use to suit personal taste.
- Use a standard (large) egg to make the pastry. If the egg is too large the dough will be too 'wet'.
- The dough will be easier to handle if you keep it cold. Try putting it in the fridge for about 30 minutes after kneading.
- Use cornflour to flour the board and rolling pin when you are working the pastry.
- Serve with cream or ice cream for dessert. The slice keeps well in the deep freeze.