

## **APPLE SLICES**

8 peeled and sliced apples	2 C. flour
1/2 C. sugar	1/2 tsp. salt
1/4 tsp. salt	1/2 C. shortening
1 T. flour	2 egg yolks
1/2 tsp. cinnamon	1 T. lemon juice
1/2 tsp. nutmeg	8 T. cold water
	1/2 C. raisins

Mix apples, sugar, 1/4 tsp. salt, 1 T. flour, cinnamon, nutmeg, and raisins together and set aside. Sift flour with 1/2 tsp. salt. Cut in shortening and mix well. Mix egg yolks, lemon juice and cold water and gradually add to flour. Stir until moistened. Divide dough into two parts. Roll out 1/2 dough as for pie crust to fit 7" x 12" pan. Place dough into pan. Pour apple mixture over crust. Roll out the other 1/2 of dough to fit on top of apples. Bake at 350° F for about 45 minutes. Let cool. Cover with a thin layer of confectioners frosting.

*1992 Children's Circle Cookbook*

## **PEACH PIE**

fresh peaches	1 egg
<u>Topping:</u>	1/3 C. flour
1 C. sugar	1/4 tsp. vanilla
1/3 C. butter	

Fill unbaked 9" pie crust with sliced peaches. Cream all topping ingredients. Spread over peaches. Bake at 350° F until top is light brown about 45 minutes.

*In memory of Toots Cappel by Linda Klier*