

# Mom's Glazed Apple Bars

## *Ingredients:*

- 2  $\frac{3}{4}$  cups flour
- 1 tsp. salt
- 1 cup + 2 tbsp. shortening
- 1 egg, separated
- Milk (add to egg yolk to equal  $\frac{2}{3}$  cup)
- 1 cup crushed Wheaties
- 8-9 cups peeled and chopped apples
- $\frac{2}{3}$  cup granulated sugar
- $\frac{3}{4}$  tsp. cinnamon

## *Glaze:*

- 1 cup powdered sugar
- $\frac{1}{2}$  tsp. vanilla
- 1-2 tbsp. milk

## *Directions:*

Preheat oven to 350°F.

Combine flour and salt in large bowl. Cut in shortening until mixture is pea-sized. Divide egg and refrigerate the white. Whisk egg yolk in measuring cup. Add enough milk to yolk to measure  $\frac{2}{3}$  cup. Gradually stir into flour mixture with fork, until dough forms a ball. Divide dough in two and place half in refrigerator.

Roll unchilled portion of dough into rectangle to fit 15"x10"x1" pan. Fold into thirds and transfer to ungreased pan. Unfold and form to sides of pan. Trim crust even with top of pan.

Sprinkle crushed Wheaties over bottom crust.

In large bowl, stir together apples, sugar and cinnamon. Spread over Wheaties.

Roll out remaining pastry to fit over top of apple mixture. Fold in thirds and place gently over apples. Unfold, trim to fit pan. Crimp pastry edges.

Beat egg white just until soft peaks form. Brush over pastry. Cut slits in top of crust.

Bake 55-60 minutes. Cool on wire rack.

Combine glaze ingredients until smooth; drizzle over warm bars.

Serve with vanilla ice cream and enjoy!