

Dutch Apple Squares

Ingredients

- 1 cup scalded milk
- $\frac{1}{3}$ cup lard
- $\frac{1}{3}$ cup granulated sugar
- 1 teaspoon salt
- 1 yeast cake
- $\frac{1}{3}$ cup lukewarm water
- 2 eggs
- 3 cups bread flour
- 5 apples
- $\frac{1}{3}$ cup granulated sugar
- 1 teaspoon Larkin Cinnamon
- 2 tablespoons currants

Instructions

Pour one cup scalded milk over one-third cup each of lard and granulated sugar; add one teaspoon salt. When lukewarm, add one yeast cake softened in one-half cup lukewarm water. Add two unbeaten eggs and three cups of bread flour. Beat thoroughly with a wooden spoon, cover and set in a warm place to rise until it has doubled in bulk. Spread in two square greased pans, brush over with melted butter. Pare and core five apples, cut in eighths, press the sharp edges of the apples into the dough. Sprinkle with one-third cup granulated sugar mixed with one teaspoon Larkin Cinnamon and scatter over top two tablespoons currants. Bake one-half hour or more in a hot oven. Cut in squares and serve hot with butter or sweetened and flavored whipped cream. Also good when cold.

