



# Frosted Apple Squares

NIBBLEDISH CONTRIBUTOR

## Ingredients

### ***For the dough***

*1/2 cup lukewarm milk*  
*2 large eggs*  
*4 cups all-purpose flour*  
*2 teaspoons instant yeast*  
*1 teaspoon salt*  
*16 tablespoons cold unsalted butter, cut into chunks*

### ***For the filling***

*3/4 cup granulated sugar*  
*1/4 cup cornstarch*  
*1/4 teaspoon salt*  
*2 teaspoons cinnamon*  
*3 pounds apples, peeled, cored, and very thinly sliced*

### ***For the glaze***

*1 cup confectioners' sugar*  
*2 tablespoons milk*  
*1 teaspoon vanilla*

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## Instructions

### **To make the dough**

*In a medium bowl, whisk together eggs and milk - set aside. In a large bowl, whisk together flour, yeast and salt. Add butter chunks - cut it in with a pastry blender until the mixture resembles coarse crumbs. Pour in the milk mixture and stir until a soft dough forms.*

*Divide in half, wrap in saran wrap and chill for about 30 minutes.*

*Roll one piece of dough into a 12" x 17" rectangle - because the dough will be quite thin, you will want to roll the dough out onto a large sheet of parchment so it will be easier to handle. Carefully flip the dough into a 13" x 18" half-sheet pan - smooth out the corners and dough if needed.*

### **To make the filling**

*In a medium bowl, whisk together the sugar, cornstarch, salt and cinnamon. Spread the apples over the prepared dough - scatter the sugar mixture evenly over the apples.*

*Roll out the other piece of dough in the same fashion and place it over the apples. Pinch the edges together. Cut steam vents in the top. Cover with plastic wrap lightly coated with nonstick spray - let rise in a cool place for about 1 hour.*

*After about 30 minutes, preheat the oven to 350. Bake until golden brown, about 25 to 30 minutes. Remove and place pan on a rack to*

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*cool for about 20 minutes.*

***To make the glaze***

*In a small bowl, stir together sugar, milk and vanilla until smooth.  
Drizzle it over the bars. Cool completely.*

*Makes about 32 squares.*