Some people enjoy a sweet side dish, and others, like myself, think that these totally belong in the dessert course. Mini apple crumb pies would be very time-consuming. These squares taste exactly the same, with much less prep time.

Preference: Parve
Difficulty: Easy
Occasion: Rosh Hashanah
Diet: Vegetarian, Pescetarian
Source: Whisk by Ami Magazine

Ingredients (14)

Base

- 2 and 1/2 cups flour
- 1 teaspoon salt
- 1 cup (2 sticks) margarine, cut into 1/2-inch chunks, room temperature
- 1 egg yolk
- 1/3 cup Gefen Soy Milk or other pareve milk
<table>
<thead>
<tr>
<th>Filling</th>
</tr>
</thead>
<tbody>
<tr>
<td>8 baking apples, such as Granny Smith or Cortland, thinly sliced</td>
</tr>
<tr>
<td>1 cup sugar</td>
</tr>
<tr>
<td>1 and 1/2 teaspoons cinnamon</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Crumb topping</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 cups flour</td>
</tr>
<tr>
<td>1 cup light brown sugar</td>
</tr>
<tr>
<td>1/4 teaspoon pumpkin pie spice</td>
</tr>
<tr>
<td>1/4 teaspoon salt</td>
</tr>
<tr>
<td>3/4 cup (1 and 1/2 sticks) margarine</td>
</tr>
<tr>
<td>2 tablespoons confectioner’s sugar</td>
</tr>
</tbody>
</table>

**Start Cooking**

**Prepare the Base**

1. Preheat oven to 350 degrees Fahrenheit.
2. Grease or line a 10- x 15-inch jelly roll pan with Gefen Easy Baking Parchment Paper.
3. In a large mixing bowl, combine flour and salt. Add in chunks of margarine and combine. Mixture should have a crumbly texture.
4. In a small bowl, combine egg yolk and parve milk. Add to flour mixture and mix until fully incorporated and dough is smooth.
5. Spread dough over the bottom of prepared pan.

**Note:**
Make sure to roll the dough for the bottom layer very thin.

**For the Filling**

1. 
In a large mixing bowl (you can use the same bowl), toss sliced apples with sugar and cinnamon until fully coated.

2. Spread apples over dough layer.

**For the Crumb Topping**

1. In a large mixing bowl (you can use the same bowl again), combine all Crumb Topping ingredients to form a streusel consistency.

2. Add crumb topping to cover apples in baking pan.

**Bake**


2. Cut into squares and sprinkle with confectioner's sugar.

3. Serve either as a side dish, or as dessert. Squares can be served at room temperature, or warm with a scoop of ice cream on top.