

Apple Crumb Squares

Recipe By Zehava Krohn



Cooking and Prep:  45
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Serves:  36

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

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.

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

Filling

- 8 baking apples, such as Granny Smith or Cortland, thinly sliced
- 1 cup sugar
- 1 and 1/2 teaspoons cinnamon

Crumb topping

- 2 cups flour
 - 1 cup light brown sugar
 - 1/4 teaspoon pumpkin pie spice
 - 1/4 teaspoon salt
 - 3/4 cup (1 and 1/2 sticks) margarine
 - 2 tablespoons confectioner's sugar
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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

1. Bake for 25 minutes. Let cool.
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.