
Apple Slice

¼ c. butter
2 tbsp. icing sugar
½ tsp. baking powder
1 ¾ c. flour
2 tbsp. lemon juice
4 apples, peeled and grated
1 (250 g) block cream cheese
½ c. white sugar
1 tbsp. white sugar

Grease a 9" x 13" pan. Cream butter and icing sugar in small mixer bowl. Stir in flour and baking powder in 2 lots. Knead pastry on lightly floured surface until just smooth. Spread $\frac{2}{3}$ of the pastry in prepared pan. Wrap remaining pastry in plastic wrap; refrigerate 30 minutes.

Beat cream cheese in small mixer bowl until smooth. Beat in ½ c. sugar and lemon juice. Spread over base in pan. Top with grated apple. Crumble remaining pastry over top. Sprinkle with 1 tbsp. sugar. Bake at 450°F for 10 minutes. Reduce heat to 350°F and bake until golden brown (about 20 minutes more) .