

# Fruit Squares

by The Scottish St. Andrew Society of Greater St. Louis Cookbook

8 oz. currants

1 oz. cherries

2 oz. sultanas

2 small apples

3 oz. brown sugar

8 oz flaky pastry

Large oblong cake pan

Clean fruit. Cut cherries into small pieces. Add sugar & grated apple. Make pastry & cut into 2 pieces. Roll out 1 piece pastry to fit the bottom & sides of pan. Place in pan & trim edges. Spread fruit mixture evenly over the bottom of pan. Roll out the other piece of pastry to form a lid. Moisten edges of first layer and place the other layer on top. Trim edges again. Brush surface with beaten egg & dredge with sugar. Mark top lightly with back of knife blade into squares. Bake in 400 degree oven for 30-35 minutes.

Note: Canned apples may be used or apple sauce and add a dash of lemon.