

GLAZED APPLE TART

INGREDIENTS:

2 cups all-purpose flour
1/2 cup sugar, divided
3/4 cup butter or margarine
1 egg yolk, lightly beaten
3 tablespoons cold water
6 medium baking apples, peeled, cored, and chopped
1 1/2 cups granola with raisins
1/2 cup slivered almonds
1 cup confectioners' sugar
2 tablespoons lemon juice

DIRECTIONS:

In a bowl, combine flour and 1/4 cup of sugar; cut in butter until mixture resembles coarse crumbs. Combine egg yolk and water; stir into flour mixture and mix lightly. Form dough into a ball; press onto bottom and sides of an ungreased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 15 minutes. Sprinkle the apples over crust. Combine granola, almonds and remaining sugar; sprinkle over apples. Bake at 350 degrees F for 50 minutes or until apples are tender. Cool on wire rack. Combine confectioners' sugar and lemon juice until smooth; drizzle over pie.