



Mom's Apple Slices with Currants

From Mary

6 - 8 apples

$\frac{1}{2}$ cup currants or raisins

$\frac{1}{2}$ cup brown sugar

lemon juice (Mom never gave the amount - it was just a sprinkle or so)

2 tablespoons white sugar

cinnamon and nutmeg

- Pare, core, and slice apples
- Line cookie sheet with favorite pastry
- Mix the above ingredients together
- Place mix evenly in pastry lined pan
- Bake at 350 degrees for about one hour
- Let cool
- Make a sugar glaze and drizzle over top

(Mom's 'sugar glaze' is usually powdered sugar and milk - I usually put about a cup of powdered sugar in a bowl and gradually add milk, mixing all the while, until it looks like a glaze. You can add vanilla or whatever for extra flavor - looking at the recipe - maybe cinnamon or nutmeg or vanilla or even lemon could be good for this one.)