

## **APPLE PIE - ADULT:**

First Place: Diana Johnson

### APPLE PIE

Pastry (2 crusts):

2 ½ c flour

1 t sugar

½ t salt

½ c unsalted butter

½ c margarine

1/3 c + 1T ice water

Filling:

8 medium apples

¾ c sugar

3 T flour

1 T lemon juice

1/8 t cinnamon

2 T butter

Pastry: Mix dry ingredients. Cut in butter, margarine to form coarse crumbs. Drizzle water; pull together into a ball. Cut into 2 balls and form into discs. Wrap and refrigerate for at least 1 hour.

Filling: Peel, core, slice apples. Blend in sugar, flour, lemon juice, cinnamon.

Assemble pie: Preheat oven to 425°. Roll out pie crust and put in 9" pie plate. Brush bottom with some beaten egg white. Fill with apple mixture. Top with 2T of butter. Roll out 2<sup>nd</sup> crust and place on top. Seal and crimp pastry edges. Prick or slice top crust to vent. Bake at 425° for ½ hour; lower to 350° for additional 30-45 minutes until filling is bubbling.

Second Place: Cathy Hansgate

Maple Walnut Apple Pie

Maple Walnut Apple Pie

3 large Macoun + 2 Empire apples peeled & sliced  
 $\frac{1}{2}$  c. sugar  $\frac{1}{4}$  c. dark brown sugar  
4 tsp Maple Syrup  
 $\frac{1}{8}$  tsp salt  $\frac{1}{2}$  tsp cinnamon  
3 Tbsp. flour  $\frac{1}{8}$  tsp nutmeg  
 $\frac{1}{2}$  c. Walnut bits

Mix all together in bowl & let sit while making crust.

Pre heat oven to 425°F

Cont →

Crust:

1 c. organic flour,  $\frac{1}{3}$  c. shortening,  
 $\frac{1}{2}$  tsp salt,  $\frac{1}{4}$  c. water.

Make crust. Filling poured in. Arrange apple slices on top layer, with walnuts in center.

Bake 15 min at 425°. Reduce heat to 350°F. Continue baking another 45 min. Remove from oven & cool.

### Third Place: Jeannette Pothier

#### Apple Tart à la Jacques Pépin's Maman

Make an all butter crust and place it in a fluted French porcelain pan.

#### Filling Ingredients:

4 large Golden Delicious apples or 6 medium ones (about 2 pounds)

3 tablespoons sugar

2 tablespoons cold unsalted butter, broken into pieces, or melted and spooned over.

Preheat the oven to 425 degrees.

#### For the filling:

Peel, core, and halve the apples. Cut each half into wedges. Arrange the wedges on the dough like the spokes of a wheel. Sprinkle with the sugar, and top with the butter.

Bake the tart for approximately one hour, or until the crust is golden. (In my oven, it takes just under 45 minutes.) Serve lukewarm.

Save the peels for other uses such as pork chop stuffing, or to add to apple sauce made with apple peels and cores.

#### Crust for a 9 inch pie:

1 cup flour

Pinch of salt

6 TB unsalted butter (you may use a combination of butter and lard)

3TB water, ice cold

Mix the shortening into flour and salt

Add the water 1 tablespoon at a time, using a fork, or pastry blender.

Gather and wrap in wax paper and reserve until ready to roll. Place in the pie dish and spread it with homemade jelly to prevent a soggy bottom.

Honorable Mention: Elyse Purchia

Fall Cranberry Apple Pie

<u>Crust</u>	
2 cups flour	1. Mix crust ingredients together. Stir. Divide into 2 halves. Roll out 1 half & fit into pan.
1/2 cup canola oil	2. Mix sugars, flour, cinnamon, nutmeg, & salt. Add apples, cranberries, lemon juice. Stir until blended evenly. Pour into pie plate, <sup>dot with</sup> butter.
1/4 cup cold water	3. Roll 2nd half of dough. Cut into long strips, place on top of filling.
<u>Filling</u>	4. Bake at 425°F for 15 mins. Reduce heat to 375°F and bake for 20 mins. Put foil around edges of crust and underneath. Bake for another 25 mins. or until crust is browned and juices are thick and bubbling.
1/2 cup granulated sugar	
1/4 cup brown sugar	
3 tablespoons flour	
1 teaspoon ground cinnamon	
1/4 teaspoon grated nutmeg	
1/4 teaspoon salt	
3 pounds baking apples (peeled, cored, cut into 1/2" thick slices)	
1/2 cup dried cranberries	
1 tablespoon fresh squeezed lemon juice	
2 tablespoons cold unsalted butter cut into small pieces	

Honorable Mention: Heidi Reinhard

Vegan Apple Pie

Vegan Apple Pie try #2  
lattice Pie Crust  
3/4 c solid coconut oil    2c unbleached all purpose  
1 tsp salt                      3-4 TBsp. ice cold <sup>flour</sup> H<sub>2</sub>O  
Cut the oil into the flour and salt mixture  
w/ pastry blender or 2 knives. Add the H<sub>2</sub>O  
1 TBsp at a time and mix well. Divide in 2  
i put 2nd batch in fridge until needed  
Roll out on floured board to 1/4" thickness

and put into pie plate. Preheat oven to 350°

Apple Pie Filling

3/4 c maple syrup  
2 tsp lemon juice  
1 tsp cinnamon  
1 tsp cardamom  
6-8 large apples, peeled, cored & sliced  
2 TBsp ~~all~~ wheat flour  
Mix first 4 ingredients. Place and apples into  
syrup and mix well. Sprinkle flour over apples  
and mix

Apple pie try #2 cont.

Fill crust w/ pie filling. Roll out  
2nd batch of dough on floured board.  
Cut into 3/4 inch strips. Glue over  
top of pie. Brush crust w/ soy, coconut  
or rice milk. Bake in oven for 45-50  
minutes.

Cool & enjoy!

Honorable Mention: Kathryn Rifkin

### Apple and Candied Ginger Pie

Filling:

8 apples, mixed Courtland and Macintosh  
1 cup chopped candied ginger  
dash cinnamon

Pare and slice apples.

Mix with candied ginger and cinnamon.

Roll out two pie crusts, using one to line pie pan.

Fill prepared pie pan with filling, top with second pastry.

Bake at 350 degrees for one hour.

Pie Crust

1 cup whole wheat pastry flour  
1 cup all-purpose white flour  
1/4 tsp kosher salt  
1 T sugar  
2/3 cup unsalted butter, chopped  
3 or 4 T ice water

Put flours, salt and sugar in food processor and mix briefly.

Add butter and process briefly until butter finely chopped and distributed through flour.

Add water while processing about 15 seconds.

Put contents on floured board and use heel of hand to compress dough into a ball.

Refrigerate for an hour.

Use heel of hand to flatten ball of dough, then use rolling pin to stretch dough to fit the pie pan. Use rolling pin as aide to transfer dough to pan.

## **SWEET VEGGIE PIE - ADULT:**

First Place: Diana Johnson

### KABOCHA SQUASH PIE

Pastry (1 crust):

1 ¼ c flour  
½ t sugar  
¼ t salt  
¼ c unsalted butter  
¼ c margarine  
3 - 4 T ice water

Filling:

1 ½ c baked, mashed kabocha squash  
1 ½ c evaporated milk  
6 T brown sugar  
2 T white sugar  
¼ t salt  
1 t cinnamon  
½ t ground ginger  
1/8 t cloves  
¼ t nutmeg  
½ c unsulphured molasses  
3 lightly beaten eggs  
2 T dark rum

Pastry: Mix dry ingredients. Cut in butter, margarine to form coarse crumbs. Drizzle water; pull together into a ball. Flatten into disc. Wrap and refrigerate for at least 1 hour. Filling: Blend all ingredients together.

Assemble pie: Preheat oven to 425°. Roll out pie crust and put in 9" pie plate. Fill with squash mixture. Bake at 425° for 15 minutes; lower to 350° for additional 30-45 minutes until crust is golden and filling is set.

Second Place: Kathryn Rifkin

### PUMPKIN PIE

Filling:

- 1 small pumpkin, baked
- 2 eggs
- half envelope of powdered milk
- 1 tsp powdered cloves
- 1 tsp cinnamon
- 1 tsp powdered ginger

Scoop pumpkin from skin, and chop roughly.  
Place in batches in food processor, and process until smooth.  
In separate bowl, beat eggs.  
Add powdered milk and spices to eggs and mix well.  
Add processed pumpkin and mix well.  
Pour into prepared pie pan.  
Bake at 350 degrees one hour.

Pie Crust :

- 1 cup whole wheat pastry flour
- 1 cup all-purpose white flour
- 1/4 tsp kosher salt
- 1 T sugar
- 2/3 cup unsalted butter, chopped
- 3 or 4 T ice water

Put flours, salt and sugar in food processor and mix briefly.  
Add butter and process briefly until butter finely chopped and distributed through flour.  
Add water while processing about 15 seconds.  
Put contents on floured board and use heel of hand to compress dough into a ball.  
Refrigerate for an hour.  
Use heel of hand to flatten ball of dough, then use rolling pin to stretch dough to fit the pie pan. Use rolling pin as aide to transfer dough to pan.

## SWEET VEGGIE PIE - STUDENT:

First Place: Jennie Segal

### PUMPKIN PIE WITH PRALINE CRUST

Sweet Vegetable Student Competition Jennie Segal

Pumpkin Pie with Praline Crust


**Crust:**

- 1 ½ cups flour
- ½ teaspoon salt
- 4 tablespoons solid vegetable shortening
- 2 tablespoons granulated sugar
- ¼ cups ice water
- 2 teaspoons cider vinegar
- ½ cup chopped pecans
- ¼ cup brown sugar
- 2 tablespoons butter, softened

1. Combine the flour, salt, and baking powder. Cut up the shortening and butter. Add to the bowl and use two knives cut the fats into the flour mixture until they resemble crumbs.
2. Stir in the sugar. Add in the water and vinegar and stir well with a rubber spatula to form dough. If needed, add a little water at a time until it comes together.
3. On a lightly floured surface, roll the dough into a disk and refrigerate 15 minutes. Roll the dough on a floured surface until it is 11 inches across. Lift it into a 9" pan, and crimp the edges. Refrigerate the crust for 15 minutes.
4. Combine the sugar, pecans and butter, and lightly press the mixture into the bottom and sides of the crust.
5. Bake the shell for about 10 minutes in a 375 degree oven, or until set, but not brown.

OVER →

I hope you like my pie! It was made with love!



**Filling:**

- 2 cups puréed pumpkin (sugar pumpkins purchased at Chip in Farm in Bedford)
- ½ cup sugar
- ½ teaspoon salt
- 2 eggs slightly beaten
- 1 12-oz can of evaporated milk
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- Chopped pecans

1. Cut the pumpkin in half, and scoop out the seeds and guts. Bake in a 350 degree oven for 45 minutes, or until tender to a fork.
2. Scoop out all the flesh, and purée. Drain in a cloth to get rid of excess liquid.
3. In a large mixing bowl, combine the sugar, salt, and spices.
4. Add the pumpkin and mix until combined.
5. Beat the eggs separately, then add evaporated milk, and incorporate into pumpkin mixture.
6. Pour the filling into the warm prepared pie crust and bake for 20 minutes at 425 degrees, then 45 more minutes at 375 degrees, or until center is set.
7. Place the pie on a wire rack and cool to room temperature
8. sprinkle chopped pecans over the top (optional)
9. Cut into slices and enjoy!

Second Place: Lindsey & Nicole Steele

## PUMPKIN PIE

### Pie Crust

1½ cups flour  
¼ tsp. salt  
½ cup shorting  
4 Tbs. cold water

Mix the flour and salt. Cut in the shorting. Add water. Roll out to size of pie plate

### Pumpkin Meat

1 medium sugar pumpkin

Cut in half and remove seeds  
Place on baking sheet cut side down  
Roast pumpkin in 300F oven for 1 hour  
Remove pumpkin meat and blend in food processor

### Pie

Preheat oven to 425F

2 cups roasted pumpkin (Chip-in-Farms)  
1½ cups evaporated milk  
¼ cup brown sugar  
½ cup white sugar  
½ tsp. salt  
1 tsp. cinnamon  
½ tsp. ginger  
¼ tsp. nutmeg  
1/8 tsp. cloves

Mix and blend well above ingredients  
Add 2 slightly beaten eggs (Chip-in-Farms)  
Pour mixture into pie shell.  
Bake 15 minutes at 425F, then reduce to 350F and bake for about 45 minutes or until done