

2016 Blue Ribbon Apple Pie Contest Winning Recipes

BLUE RIBBON APPLE PIE CONTEST Winning Recipes

1st place

Jeralyn Adams

Harford Fair – Susquehanna County

Apple Pie

Crust

2 cups all-purpose flour

1/3 cup lard

4-5 Tablespoons cold water

1 teaspoon salt

1/3 cup butter, unsalted

Mix flour and salt in a bowl. Blend in lard and butter with a fork or pastry blender until crumb is pea-sized and smaller. Add water, one tablespoon at a time, blending gently until dough almost cleans the side of the bowl. Divide dough in half and shape loosely into two balls. Roll out each in a circle on a floured surface to fit an 8 ½ or 9-inch pie pan. Line bottom of pan with one crust.

Filling

5-6 cups of tart Pennsylvania apples (cored, peeled, and thinly sliced)

¾ cup starch

¾ teaspoon cinnamon

1 Tablespoon butter

¼ cup corn starch

Dash of ground nutmeg

Mix apples, sugar, corn starch, cinnamon, and nutmeg in a bowl. Pour into crust-lined pan. Dot the top of filling with butter.

Top with remaining crust. Seal edges. Pierce top crust with fork at intervals to release steam while baking.

Topping

1 Tablespoon Milk

1 Tablespoon cinnamon-sugar (1 Tablespoon sugar combined with ¼ teaspoon cinnamon)

Brush top of crust with milk. Sprinkle with cinnamon-sugar.

Protect crust edges from over-browning by covering edges with strips of foil or purchased crust protector.

Bake at 425 degrees for 40-45 minutes, removing edge protector for last 15min. of baking. If top crust starts to over-brown, cover loosely with foil.

2016 Blue Ribbon Apple Pie Contest Winning Recipes

BLUE RIBBON APPLE PIE CONTEST Winning Recipes

2nd place

John Rauch

Kempton Country Fair – Berks County

Crumb Apple Pie Perfection

Pie Crust:

4 cups flour

1 ½ tspn salt

1 egg

1 Tbspn Sugar

1 ½ cup lard

1 Tbspn vinegar

In large bowl, sift together flour, sugar, and salt. With a pastry blender or two knives, cut in lard until mixture resembles coarse crumbs. Mix together egg, vinegar and ½ cup water. Add to flour mixture. Mix until dough is moistened enough so it holds together. When it is chilled, roll dough on a lightly floured surface.

Apple filling:

8 cups of peeled and sliced ripe baking apples

¼ cup flour

½ cup boiled apple cider

1 cup sugar

2 tspn cinnamon

Mix together sugar, flour and cinnamon. Gently toss mixture into apples until coated and then add cider. Pour into unbaked pie shell and add small amounts of butter at several locations.

Crumb toppings:

½ cup brown sugar

½ cup of quick cooking rolled oats

½ cup chopped roasted pecans

½ cup flour

½ cup butter, softened

Mix together with hands until it resembles coarse crumbs. Sprinkle crumb topping over apple filling. Bake in oven at 375F for approximately 1 hour (until golden brown)

2016 Blue Ribbon Apple Pie Contest Winning Recipes

BLUE RIBBON APPLE PIE CONTEST

Winning Recipes

3rd place

Joan Villa Brandt

Dillsburg Community Fair – York County

Classic Apple Pie

Crust (Double crust):

2 $\frac{3}{4}$ cups sifted flour

1 cup shortening

1 $\frac{1}{2}$ t. salt

6- 9 T. water (ice cold)

Combine flour and salt in mixing bowl. Cut in shortening until mixture is uniform. Sprinkle with water and toss lightly with fork. Work dough into firm ball. For double crust, divide into 2 parts. Roll to $\frac{1}{8}$ " thick and about $1 \frac{1}{2}$ " larger than pie dish.

Filling (for 9" pie):

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

$\frac{1}{4}$ cup flour

$\frac{1}{2}$ t. cinnamon

6 cups thinly sliced pared tart apples

2 T. boiled cider

$\frac{1}{4}$ cup brown sugar

$\frac{1}{8}$ t. ginger

Dash salt

1 t. lemon juice

1 T. butter

Heat oven to 425 degrees. Prepare pastry. Stir together sugars, flour, ginger, cinnamon, and salt. Mix apples with lemon juice and boiled cider. Add sugar mixture and toss gently to mix. Turn into pastry-lined pie pan. Dot with butter. Cover with lattice crust. Seal and flute. Bake 15 minutes. Reduce heat to 350 degrees and bake 45 minutes, or until crust is brown and juices begin to bubble through lattice.

Note: For this pie, I used Stayman and Golden Delicious Apples purchased from the Pennsylvania fruit grower who sponsored the Apple Pie competition at our local fair. Boiled cider can be purchased already made, or it can be easily made by reducing any of our good, local apple ciders. I use Kimes Cider, from Adams County, and I used shortening products (butter and lard) from John F Martin of Lancaster County.

2016 Blue Ribbon Apple Pie Contest Winning Recipes

BLUE RIBBON APPLE PIE CONTEST Winning Recipes

4th place

Clancein Donough

The Beaver Community Fair – Snyder County

Praline Crunch Apple Pie

Crust:

1 ½ cups of all-purpose flour

2 tablespoons shortening

1 ½ teaspoon sugar

1/3 cup butter

½ teaspoon salt

4 tablespoons ice water

Mix together flour, sugar, and salt. Add butter and blend until looks like coarse cornmeal. Add the shortening, blend not quite as much as butter. Add ice water, 1 tablespoon at a time until you get a consistency you prefer for rolling out. Place in the refrigerator and let rest while you get the rest of the ingredients together

Filling

7 cups of sliced Brown's apple (in season)

3-4 ½ tablespoons flour (depending on the juices in the apples)

4 tablespoons apple juice—concentrate or apple cider

¾ teaspoon cinnamon

1 cup sugar

¼ teaspoon salt

1 teaspoon lemon juice

2 tablespoon butter

Combine sugar, flour, cinnamon, salt and mix. Add to apples. Sprinkle in lemon juice and apple juice or cider. Cut butter into small pieces and add to the filling mixture. Pour into 9-inch pastry lined pan. Flute edges.

Praline crumb topping

½ cup pecans, finely chopped

¼ cup flour

4 tablespoons butter

½ cup sugar

¼ teaspoon cinnamon

Combine pecans, sugar, flour, and cinnamon. Blend in the butter until you have a crumb mixture. Spread across the top of the filling. Bake at 400 degrees for 15 minutes. Reduce heat to 350 degrees, and bake an additional 30-35 minutes. Cool for one hour.

Cream Cheese Frosting

8 oz. cream cheese, softened

dash salt

1 ½ teaspoons white vanilla

1lb. box 10x sugar

1 stick butter, softened

Put cream cheese and butter in large bowl of mixer, and beat until smooth. Add vanilla and mix again. Add 10x sugar and salt slowly to creamed mixture, until all is incorporated. Beat on high for 30 seconds. Top with apple jelly to hold sugared almonds and pie crust cut-outs.

2016 Blue Ribbon Apple Pie Contest Winning Recipes

BLUE RIBBON APPLE PIE CONTEST

Winning Recipes

5th place

Brenda Smith

Clinton County Fair – Clinton County.

Caramel Apple Pie

Pie Filling:

½ cup sugar

1 t. ground cinnamon

6 cups sliced, peeled apples (PA apples)

3 T. flour

1/8 t. salt

Pie Toppings:

½ cup chopped pecans

¼ cup caramel topping

Crumb Topping:

1 cup packed brown sugar

½ cup quick-cooking oats

½ cup flour

½ cup butter

Pie Crust

1 ½ cup flour

¼ cup cold water (probably less)

½ cup Crisco

Pie Crust Directions:

Combine flour and Crisco, then add water until it starts to lump together. Form a ball and then flatten it on floured surface. Roll out, flipping over once and flouring as needed. Put in pie pan and crimp edges.

Directions for Crumb Topping:

Stir together brown sugar, flour, and oats. Cut in butter until topping is like coarse crumbs. Set aside.

Directions for Pie:

Pour boiling water over apples and let sit for 10 minutes, then drain. Stir together the sugar, flour, cinnamon and salt. Add apple slices and gently toss until coated. Pour apple mixture into pie shell. Sprinkle crumb topping over apple mixture. Place pie on cookie sheet to catch drippings. Bake at 375 with foil on pie edges for 25 minutes. Remove foil and bake 25-30 minutes more. Remove from oven and sprinkle with chopped pecans, then drizzle with caramel. Cool, and enjoy cold, or slightly warm, with lots of vanilla ice cream.