

1st Place

CARAMEL-PECAN APPLE PIE

CRUST

- 2-1/2 cups unbleached all-purpose flour
- 1-1/2 teaspoons sugar
- 1 teaspoon salt
- 1/2 cup chilled shortening cut into 1/2 inch cubes
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2 inch cubes
- 5 tablespoons ice water (or more if needed)

Blend flour, sugar, and salt in food processor. Add butter and shortening; blend until mixture resembles coarse meal. Transfer mixture to medium bowl. Add 5 tablespoons ice water and mix with fork until dough begins to clump together, adding more water by teaspoonfuls if dry. Gather dough together. Divide dough in half; flatten each half into disk. Wrap each disk in plastic and refrigerate at least 1 hour. Roll one disk into a 9 inch circle and save the other for the top. Fit the dough into a 9-inch pie pan and trim the edges to a 1-inch overhang. Fold the dough under and crimp the edges. Place in the refrigerator for 20 minutes. Use half of the crust for the bottom crust and the other half for decorating the top. (makes 2 single - crust)

FILLING

- 7 cups apples (peeled and sliced)
- 1 teaspoon lemon juice
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans - toasted
- 1/3 cup packed light brown sugar
- 3 tablespoons white sugar
- 2 teaspoons ground cinnamon
- 1/3 cup pie enhancer
- 1/3 cup caramel topping, room temperature
- 1/4 cup boiled cider

STREUSEL TOPPING

- 3/4 cup all-purpose flour
- 2/3 cup chopped pecans
- 1/4 cup light brown sugar
- 6 tablespoons cold butter
- 1/4 cup caramel topping, room temperature

1. In a large bowl, toss apples with lemon juice, 1/4 cup boiled cider and vanilla. Let this mixture soak for an hour in a covered bowl. Drain excess liquid from the mixture.
2. Combine the pecans, brown and white sugar, cinnamon and pie enhancer; add to apple mixture and toss to coat. Pour 1/3 cup caramel topping over bottom of pastry shell; top with apple mixture.
3. In a small bowl, combine the flour, pecans and brown sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle over filling.
4. Bake at 375° for 30 minutes uncovered. Cover edges with foil; bake 30 - 40 minutes longer or until filling is bubbly and topping is browned. Immediately drizzle with caramel topping. Cool on a wire rack. Top with pastry cut-outs if desired. Yield: 8 servings.

2nd Place

2 Crust Super Caramel Apple Pie

Crust:

½ CUP VEGETABLE SHORTENING

¼ CUP BUTTER

¼ TEASPOON SALT

2 ½ CUP FLOUR

1/3 CUP ICE WATER

CUT SHORTENING INTO FLOUR, ADD BUTTER, SALT THEN ADD WATER A LITTLE AT A TIME. WORKING WITH HANDS TO FORM DOUGH. ROLL ONTO FLOUR COVERED CLOTH. THEN ROLL ONTO PIE PAN.

Pie Filling:

3 ½ CUPS OF PA GROWN CHERRY HILL OUTLET APPLES (PEELED, CORED AND SLICED)

25 KRAFT CARAMELS MELTED

¾ CUP SUGAR

DASH OF NUTMEG

3 TEASPOONS CINNAMON

¼ TEASPOON SALT

¼ CUP FLOUR

MIX EVERYTHING TOGETHER AND WORK TO FORM CRUMBS WITH SUGAR, FLOUR, SALT & SPICE TOGETHER IN A BOWL. TOSS APPLES. LAY INTO UNBAKED PIE CUST. TOP PIE WITH MELTED CARAMELS AND TOP THE PIE WITH A LATTICE CRUST. BAKE 15 MINS AT 400 DEGRESS. TURN OVEN DOWN TO 375 BAKE FOR 45 MORE MINS OR UNTIL APPLES ARE SOFT AND THE CRUST ARE GOLDEN BROWN.

3rd Place

Penny's Carmel Pecan Apple Pie

Apple Pie Crust:

1 ½ C Flour
½ C Oil
1 tsp. salt
2 tsp. granulated sugar
2 T. milk

Apple Pie Filling :

4 Granny Smith apples
4 Pink Lady apples
3 T Flour
½ tsp. cinnamon

Apple Pie Topping:

½ C granulated sugar
½ C flour
1 stick of softened butter
Salted Carmel topping

Cinnamon Buns:

2 ¼ tsp. active dry yeast
1 C warm milk
½ C granulated sugar
½ C butter
2 eggs
4 C flour

Cinnamon Bun Filling:

1 C packed brown sugar
3 T cinnamon
1/3 C softened butter

Oven Roasted Pecans:

1 egg white
1 T water
2 ¼ C pecan halves
½ C granulated sugar
¼ tsp. salt
1 ½ tsp. cinnamon

Preheat the oven to 225 degrees F. Lightly grease a rimmed baking pan.

Combine the egg white and water in a mixing bowl and beat until fluffy. Fold in the pecans to coat evenly.

Combine the sugar, salt, and cinnamon in a shaker or cup with a lid. Dust the pecans with the sugar. Spread the nuts over the prepared pan.

Bake in a preheated oven until toasted, stirring every 15 minutes, about one hour. Cool on pan.

In a large bowl add the yeast to the milk and let sit. Combine sugar, butter, salt, eggs, and flour and mix well. Then add the milk/yeast mixture with a dough hook, mixing well. Place the dough into an oiled bowl and cover and let rise for one hour in a warm place.

While the pecans roast and cinnamon roll dough rises, add all of the crust ingredients to a bowl and knead with your hands. Put the dough ball in a pie dish and flatten it out equally to cover the bottom and sides. Peel and slice the apples and then combine with the apple pie filling ingredients. Spread the apples in your pie pan.

Mix the apple pie topping, except for the caramel, and place in small chunks, about the size of a nickel, randomly over the top of the pie. It will cover the pie gradually while baking. Bake the pie at 375 degrees for 40 minutes.

While the pie is baking, roll out half of the cinnamon roll dough to ¼ inch thick, 12 inches by 6 inches long. Combine the ingredients for the cinnamon roll filling. Spread half of the filling on your rolled dough. Roll from the long edge and then cut into ½ inch slices. Once your pie has been in the oven for 40 minutes, decrease the temperature to 350 degrees and line the rim of your pie with the cinnamon rolls. Bake the pie for an additional 20 minutes, or until the apples are done. (The rest of the cinnamon roll dough can be rolled and baked for 20 minutes in a round cake pan, or you can half the recipe and have no cinnamon rolls left over.) Drizzle salted caramel topping over your pie after removing it from the oven. Once cool, cover your pie with roasted pecans.

“Basket of Apples” Apple Pie**Pie Filling**

- 2 1/2# peeled/sliced “tart” apples
- 1 tablespoon lemon juice
- 3 tablespoons apple juice
- 2/3 cup granulated sugar
- 2 tablespoons pie filling enhancer
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon cinnamon

Peel and thinly slice the apples and toss with the lemon juice and apple juice. Mix together the dry ingredients and add to the apples. Cover and place in the microwave on high for about 17 minutes to soften the apples. Cover and set aside to cool (can be done the day before). Roll out the first dough disk to make the bottom crust and place in the bottom of pan. Place the chilled apple mixture into the pie shell. Top with the crumb topping. Roll out the second dough disk and cut out apples, bow, napkin, strips for lattice and rope handle, etc. Sprinkle the apple cut outs with red and green sugar, etc. Design the top. Chill the pie for at least 15 minutes. Then convection bake at 425 degrees for 15 minutes then lower the oven temperature to 350 degrees for an additional 35-45 minutes or until the filling is bubbling and the crust is golden brown. Makes a 10 inch pie!

Crumb Topping

- 1/3 cup light brown sugar
- 1/3 cup all-purpose flour
- 1/3 cup oatmeal
- 1/3 cup chopped pecans
- 1/2 teaspoon cinnamon
- 1/4 cup butter (softened)

Combine all ingredients except for the butter in a medium mixing bowl. Then add the butter and work with a fork until large crumbs form. Set aside in the refrigerator until ready for use. Stir again to loosen crumbs before putting on top of pie.

Pie Crust

- 11 oz all-purpose flour (about 2 1/2 cups)
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/8 teaspoon cream of tartar
- 1/2 cup unsalted cold butter
- 1/2 cup shortening, high ratio (chilled)
- 1 tablespoon lemon juice
- 3 tablespoons ice water
- 1 teaspoon vegetable oil

In a large bowl combine the flour, sugar, salt and cream of tartar. Cut the butter and shortening into the flour to coarse consistency. Mix the lemon juice and oil with the water and whip until cloudy in appearance and sprinkle into the flour and work with a fork to moisten the dough. NOTE: Add just enough liquid so that the mixture sticks together but not too wet. Form into two dough disks and wrap tightly in plastic. Chill for at least an hour (or overnight). When ready to use let the dough rest at room temperature for a few minutes then roll out on a lightly floured surface.

5th Place

PA Grown Cream Cheese Caramel Apple Pie

Crust:

½ CUP VEGETABLE SHORTENING

¼ CUP BUTTER

¼ TEASPOON SALT

2 ½ CUP FLOUR

1/3 CUP ICE WATER

CUT SHORTENING INTO FLOUR, ADD BUTTER, SALT THEN ADD WATER A LITTLE AT A TIME. WORKING WITH HANDS TO FORM DOUGH. ROLL ONTO FLOUR COVERED CLOTH. THEN ROLL ONTO PIE PAN.

Pie Filling:

3 ½ CUPS OF PA GROWN CHERRY HILL OUTLET APPLES (PEELED, CORED AND SLICED)

25 KRAFT CARAMELS MELTED

¼ CUP SUGAR

DASH OF NUTMEG

3 TEASPOONS CINNAMON

¼ TEASPOON SALT

¼ CUP FLOUR

Cream Cheese Layer :

8 oz cream cheese soften

¼ cup sugar

1 large brown egg

(To make cream cheese layer beat the cream cheese and the egg and sugar until smooth. Pour onto the bottom of the unbaked pie shell.)

Top of pie:

¼ cup flour (to make the top of the pie mix all things together and sprinkle

¼ cup quick oats over the pie evenly)

¼ cup packed brown sugar

¼ teaspoon cinnamon

¼ teaspoon nutmeg

2 tablespoons butter melted

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