

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

1<sup>st</sup> place

Lucinda Donough

Juniata County Fair - Juniata Count

### Apple Pie

#### **Crust:**

1 ½ C All Purpose Flour  
2 T Shortening  
1 ½ tsp Sugar  
1/3 C Butter  
½ tsp Salt  
4T Ice Water

Mix together flour, sugar, and salt. Add butter and blend until looks like course 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 C of Slice Apples  
1 C Sugar  
3-4 ½ T Flour (Depends on the Juice in the Apples)  
4T Apple Juice  
¼ tsp Salt  
1tsp lemon juice  
2 T Butter

Combine sugar, flour, 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.

1 package of 8oz Cream Cheese  
½ C Sugar  
1 Egg Beaten  
½ tsp Salt  
1 tsp Vanilla  
1 10inch unbaked pie shell  
1 ¼ C Pecans, Chopped

#### **Topping**

3 Eggs  
1C Light Corn Syrup  
¼ C Sugar  
1tsp Vanilla

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

Cream together softened cheese, sugar, beaten egg, salt and vanilla. Spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer. Combine all topping ingredients and beat until smooth. Pour over pecan layer. Bake 35-45 minutes at 375 degrees until pecan layer is golden brown.

### **Add Apples, Top with:**

½ C Pecans, Finely Chopped

½ C Sugar

¼ C Flour

4T Butter

Combine pecans, sugar, flour. Blend in the butter until you have a crumb mixture. Spread across the top of the filling. Reduce heat to 350 degrees and bake an additional 15 minutes.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

2<sup>nd</sup> place

Robert Cuthie

New Holland Farmers Fair – Lancaster County

### Crumb Apple Pie Perfection

#### **Pie Crust:**

2 ½ C All Purpose Flour

3 tsp Sugar

½ tsp Salt

12 T Cold Salted Butter (cut into cubes)

#### **Crunch Topping:**

3 T All Purpose Flour

1T Sugar

Dash of Salt

1T Butter

#### **Filling:**

3 Granny Smith Apples

2 Pink Lady Apples

1C Fresh Blueberries (Frozen)

¾ C Sugar

½ C Flour

½ tsp Cinnamon

1 T Lemon

#### **Directions:**

Combine flour, sugar, and salt in large mixing bowl. Add the butter and work it into the flour with a pastry blender. Add the water to the flour mixture while stirring with a fork. Gently knead the dough with your hands until it holds together. Divide the dough in half and form into balls. Place each ball of dough onto a piece of plastic wrap. Form the dough into a flat round disc, cover with plastic and refrigerate for 2 hours minimum. If Frozen the dough should be room temperature before use.

#### **Pie and Filling:**

Preheat oven to 425 degrees.

Roll out one piece of dough on a floured surface to a 14' round. Place the dough into a 10" baking pan leaving ½-1" overhang. Combine the flour, sugar, and cinnamon for the filling. Core and cut apples into wedges no larger than ¼ 'thick. Add lemon juice to the apples and blueberries and gradually add to the flour, sugar, and cinnamon mixture until all filling is coated. Scoop the filling into ¾ strips with a lattice or pizza cutter. Alternately place the over the dough on the crust and crimp decoratively. Add ½ tablespoon of butter cut into small pieces between the openings in the lattice.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

### **Crunch Topping:**

Combine flour, sugar, and salt. Add butter and work it into flour mixture with a fork. Sprinkle mixture over top of the lattice design.

### **Baking:**

Place pie on second rack from the bottom and bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 50-60 minutes or until crust is golden brown and apples are soft when skewered.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

3<sup>rd</sup> Place

Sharon Kariheim

Cambria County Fair- Cambria County

### Classic Apple Pie

#### **Crust (Double crust):**

2# peeled/Sliced "Tart" Apples

1 T Lemon Juice

3 T Apple Juice or Water

2/3 C Granulated Sugar

2 T Pie Filling Enhancer

1T Cornstarch

¼ tsp Salt

½ tsp Cinnamon

Peel and thinly slice the apples and toss with the lemon juice and water. Mix together the dry ingredients and add to the apples. Cover and place in the microwave on high for about 15 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. Layer the apple mixture into the pie shell. Top with crumb topping. Roll out the second dough disk and cut apples, bows, napkin, strips for lattice and rope handle, etc. Sprinkle the apple cut outs with red, green, or yellow sugar, etc. Design the top. Chill the pie for at least 15 minutes. The convection bake at 400 degrees for 15 minutes then lower the oven temperature to 375 degrees for additional 35-45 minutes or until the filling is bubbling and the crust is golden brown. Makes a 10" pie!

#### **Crumb Topping:**

3 T Light Brown Sugar

2 T Granulated Sugar

1/3 C Chopped Pecans

1/3C Old Fashion oatmeal

1/4tsp Cinnamon

1/4C Butter, Softened

Combine brown sugar, flour, pecans, oatmeal and cinnamon, 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 crumbles before putting on top of pie.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST Winning Recipes

### **Pie Crust:**

12.5 All Purpose Flour (about 3 cups)  
1T Sugar  
1tsp Salt  
1/2cup Butter-flavored Crisco (chilled)  
1C Shortening, High Ration (Chilled)  
1T Lemon Juice  
5 T Ice Water

In a large bowl combine the flour, sugar and salt. Cut the shortening and Crisco into the flour to coarse consistency. Mix the water with the lemon juice 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.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST

### Winning Recipes

4<sup>th</sup> place

Emily Weber

Manheim Community Fair – Lancaster County

### Butter Crumb Apple Pie

#### **Crust:**

3 cups flour

1 cup shortening

¼ cup water

1 teaspoon salt

¼ cup milk

¼ cup oil

Sift flour and salt into large bowl. Cut in shortening with pastry blender until mixture is the size of small peas. Measure milk, water, and oil in same liquid measuring cup, mix together, then pour into flour mixture. Mix dough until stays together. Roll out, using plenty of flour and put in pie pans. (Makes two pie crusts)

#### **Filling**

6 Granny Smith Apples

½ cup white sugar

¼ cup all-purpose flour

1 tsp. ground cinnamon

#### **Butter crumb topping**

1 cup all-purpose flour

8 tablespoons butter room temperature

1/3 cup sugar

#### **Instructions:**

1. Make pie crust first and then pop in fridge while making the filling.
2. Preheat oven to 400F degrees
3. In a bowl, combined sliced apples with flour, sugar, and ground cinnamon.
4. Give it a good stir to make sure all the apples are thoroughly coated.
5. Put apples into pie crust.
6. Making sure you spread it out and all the apple pieces are lying flat.
7. To make the crumble, in a bowl, combine flour, and sugar, then add in softened butter.
8. Using a large fork or hands, combine the flour mixture with the butter until it looks crumbly.
9. Sprinkle the crumb mixture all over the top of the pie.
10. Bake in the center rack of the oven for about 45 minutes, until apples are soft and top is golden and brown.

#### **Caramel topping**

1. Unwrap 10 vanilla caramels into a microwave safe bowl.
2. Add 1Tbsp of heavy whipping cream into the bowl.
3. Microwave in 15 second intervals, remove and stir after each time.
4. When completely melted, drizzle over top of pie after the pie is cooled.

# 2018 Blue Ribbon Apple Pie Contest Winning Recipes

## BLUE RIBBON APPLE PIE CONTEST

### Winning Recipes

5<sup>th</sup> place

Bonnie Billet

Mason Dixon County Fair – York County.

#### Pecan Crumb Apple Pie

##### **Pie Filling:**

½ cup sugar

1 tsp. ground cinnamon

5 cups thinly sliced peeled tart apples (about 5 medium)

¼ cup All-Purpose flour

¼ tsp. ground nutmeg

##### **Pecan Crumb Topping:**

¾ cup pecans chopped

½ cup sugar

6 Tbsp. cold unsalted butter, cut into pieces

¾ cup All-Purpose Flour

¼ tsp. salt

##### **Pie Crust**

1 1/3 cup All-Purpose flour

½ tsp. salt

½ cup shortening

3 to 4 Tbsp. cold water

##### **Pie Crust Directions:**

In medium bowl, mix flour and salt. Cut in shortening using pastry blender (or 2 knives) until mixture forms pea-size chunks. Sprinkle with water, one tablespoon at a time. Toss lightly with fork until dough forms ball. Wrap in plastic wrap and refrigerate for 30 minutes. Flour dough lightly. Roll into circle between sheets of waxed paper. Peel off top sheet. Invert dough into pie plate, fold edge under and flute. Fill with filling.

##### **Directions for Crumb Topping:**

Combine flour, sugar, butter and salt in medium bowl, using pastry blender and blend until mixture resembles fine crumbs. Blend in pecans. Refrigerate until ready to use.

##### **Directions for Pie:**

In a large bowl, combine the sugar, flour, cinnamon, nutmeg. Add apples and toss to coat. Pour into crust. Cover edges loosely with foil. Bake at 375 degrees for 30 minutes. Top with pecan crumb topping, remove foil return to oven and back 30 minutes longer or until golden brown and filling is bubbly. Cool on wire rack.