

# 1st Place

## Apple Cranberry Cheese Cake Pie (Makes one 12 inch pie – refrigerate pie)

### Pie Crust

2 cups of flour  
1 cup of butter flavored Crisco  
1/3 cup of whole milk  
1 TBS. of white vinegar  
½ tsp. of salt

- In a mixer cream the butter Crisco and combine rest of ingredients.
- Roll out on a floured surface and put in a 12 inch pie plate.
- With the extra crust cut out leaf shapes for the topping decorations.
- Paint leaf shapes with colored dye.

### Apple Pie Filling

12 cups sliced apples (5 Honeycrisp, 3 Fuji, and 3 Yellow delicious)  
1 cup light brown sugar  
1½ stick butter  
¼ cup flour  
1 cup Cranberries  
1 TBS. Homemade Apple Pie Spice (1 Tsp cardamom, 4 TBS cinnamon, 1 TBS. allspice, ½ tsp ginger, ¼ tsp clove, 1 tsp. nutmeg)

- Cook apples with butter, brown sugar and apple pie spice on medium heat for 50 minutes.
- Add Cranberries the last 5 minutes and cook together.
- Turn heat off and add flour to thicken.

### Cheese Cake Filling

(3) 8oz bars of cream cheese  
¾ cup of sugar  
1 tsp. vanilla  
3 eggs

- Beat cream cheese until smooth
- Add rest of ingredients and blend together

### Crumb Topping

1 cup flour  
½ cup sugar  
½ cup brown sugar  
1 tsp. cinnamon  
½ cup cold butter

- In a food processor blend flour, sugars, and cinnamon.
- Pulse in cold butter until crumbles are formed.

### Assembly

- Spoon apple filling into pie crust.
- Pour cheesecake filling over apple filling.
- Sprinkle crumb topping on top of cheesecake filling and top crumbs with the leaf cutouts.
- Put foil around edges of crust to protect from burning.
- Bake at 425°F for 15 minutes then reduce heat to 350°F for an additional 60 minutes.

ENJOY!!

# 2nd Place

## Apple Crumb Pie with "Apple Basket" top

### Pie Filling

- 7 large thinly sliced "tart" apples
- 1 tablespoon lemon juice
- 3 tablespoons apple juice
- 2/3 cup granulated sugar
- 3 tablespoons pie filling enhancer
- 1/4 teaspoon salt
- 3/4 teaspoon cinnamon

Peel and thinly slice the apples and toss with the lemon juice, apple 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 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, green, or yellow sugar, etc. Design the top. Chill the pie for at least 15 minutes. Then convection bake at 400 degrees for 15 minutes then lower the oven temperature to 375 degrees for an additional 45 minutes or until the filling is bubbling and the crust is golden brown. **Makes a 10 inch pie!**

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### Crumb Topping

- 1/3 cup packed light brown sugar
- 1/3 cup all-purpose flour
- 1/3 cup chopped pecans
- 1/3 cup old-fashioned oatmeal
- 1/4 teaspoon cinnamon
- 1/4 cup butter, cold

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.

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### Pie Crust

- 12.5 ounces all-purpose flour (about 3 cups)
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/2 cup butter-flavored Crisco (chilled)
- 1/2 cup lard (chilled)
- 1/2 cup shortening, high ratio (chilled)
- 1 tablespoon lemon juice
- 5-6 tablespoons ice water

Chill all ingredients (flour, sugar, salt, shortening and lard) in the freezer. When ready to make the crust, cut the shortening and lard 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.

# 3rd Place

2017 PA FARM SHOW APPLE PIE CONTEST 2CRUST 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

MIX 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 CRUST. BAKE 15 MINS AT 400 DEGRESS. TURN OVEN DOWN TO 375 BAKE FOR 45 MORE MINS OR UNTIL APPLES ARE SOFT AND CRUST IS GOLDEN BROWN.