The Beverly Hills Farmers Market
Commemorative Pie Bake a’la Beverly Hills & Piesta cookbook
Everyone Loves Pie....

The Beverly Hills Farmers Market has been hosting a pie baking contest, lovingly dubbed Pie Bake a’la Beverly Hills & Piesta, annually since 1996. There are judges, and prizes, there’s a pie eating contest (pudding) for kids and grown ups, a juggler performing, and most of all there are beautiful pies. Come spend the morning with us celebrating all things pie and be sure to bring your grocery bags, you won’t be able to resist the incredible offerings by the farmers. We hope that this cookbook will inspire you, over the years, our local bakers have certainly inspired us!
2019 Winners

**Most Pieutiful:**
Mixed Berry Chocolate Cream Pie
Joseph Lux

**1st Place:**
Hit Me Baby One More Lime!
Eliza Kaplan & Charlie Grand

**2nd Place:**
Mixed Berry Chocolate Cream Pie
Joseph Lux

**3rd Place**
Triple B Pie
Bailey Franklin
2019 Entrants
Mixed Berry Chocolate Cream Pie

Most Pleutiful & 2nd Place — Joseph Lux

things you need

fruit filling:
7 oz ginger ale
1—4 oz gelatin
1/4 cup cornstarch
1/2 cup sugar
2 lbs strawberries
18 oz blueberries
12 oz raspberries
12 oz blackberries

chocolate cream filling:
10 oz whipped cream cheese
21 oz heavy whipping cream
2 3/4 cup powdered sugar
1/2 cup butter
6 tbl baking cocoa
1/4 tsp freshly grated nutmeg
1 tsp vanilla

crust:
one your favorite recipe
here’s how

1. In an 8 quart pot on medium heat mix the ginger ale, gelatin, cornstarch and sugar. Whisk until all ingredients have dissolved.

2. Cut 1/2 of the strawberries into small pieces (about the size of large blueberries) and add 1/2 of the blueberries to the pot stirring gently. When it starts to thicken, turn down the heat to low and continue to stir gently.

3. After about 15 minutes, turn off the heat and let cool for 15 minutes. In the meantime, cut the rest of the strawberries. After the 15 minute cool down, add the uncooked strawberries and blueberries, mix in, add blackberries and gently fold in. Lastly, gently fold in raspberries. Set to the side.

4. In a small pot melt the butter, mix in 5oz of the whipping cream, baking cocoa, vanilla, and 3 cups of the powdered sugar. Bring to boil for a minute or two, then set aside.

5. Using your mixer, mix together the whipped cream cheese and the remaining powdered sugar and the chocolate sauce that you made.

6. In a separate bowl, mix on medium high the remaining whipping cream, 2 tablespoons of powdered sugar and 1/2 teaspoon of vanilla. Mix for 3 to 5 minutes until it thickens. Gently fold in the chocolate cream cheese mixture.

7. Take your pre-cooked crust, add a layer of berries (about an inch), add a layer of about an inch or so of the chocolate cream. Then top off the pie with as many berries as you can fit. Refrigerate at once ready to serve after 4 hours or so.

8. You can cook down any extra berries to use as a fresh jam. Any extra chocolate cream can be served on the side with a cookie made from pie crust.
Hit Me Baby One More Lime!

1st Place — Charlie Grand & Eliza Kaplan

oven temp   cook time
350         10/8 min

things you need

crust:
1 cup  graham cracker crumbs
1/2 cup  gingersnap crumbs
1 1/2 packet  Quaker oats maple brown sugar oatmeal
7 tbl  Butter (melted)

filling:
3 cups  sweetened condensed milk
1/2 cup  sour cream
1/2 cup  Key lime juice
1/4 cup  California lime juice
1 tbl  California lime zest

whipped cream:
1 cup  heavy cream
1/4 cup  powdered sugar
2 tsp  vanilla extract
here’s how

1. Mix melted butter and crumbs and pack into 9 inch pie tin
2. Bake crust for 10 minutes at 350 degrees
3. Cool crust
4. Mix filling together
5. Pour into cooled crust
6. Bake together at 350 for 8 minutes and let chill in fridge overnight
7. Top with whipped cream and serve chilled
Triple B Pie

3rd Place — Bailey Franklin

oven temp          cook time
375 / 350           150-70 min

things you need

crust:
1 cup corn syrup
3 eggs
1 cup white sugar
2 Tbl melted butter
1 tsp vanilla extract
2 cups pecans
2 cups blueberries
here’s how

1. Mix together corn syrup, sugar, eggs, melted butter, and vanilla in a large bowl.

2. Heat blueberries in sauce pan on medium heat with a couple tablespoons of sugar. Mash slightly as they heat to create a thick sauce with blueberries still remaining mostly whole.

3. Add about half of the pecans to bottom of unbaked pie crust, sprinkle with a little brown sugar.

4. Pour corn syrup mixture into pie crust, about halfway full.

5. Pour blueberry sauce mixture on top, to reach about 3/4 full.

6. Add remaining corn syrup mixture, careful not to overfill your pie crust.

7. Add remaining pecans on top of the mixture.

8. Bake for 60 minutes at 350 degrees, ensuring that the pie takes on a jello-like jiggle to it and is not sloshing around.

9. Allow to cool for roughly 2 ours before serving.
Apple Dream Supreme

Dolly Kiosea

oven temp  
375 / 350

cook time  
150-70 min

things you need

crust:
2 1/2 cups
all purpose flour

1 tsp
salt

2 Tbl
sugar

3/4 cup (stick and a half)
Unsalted butter (chilled, cut into 1/4 inch cubes)

1/2 cup (8 Tbl)
all-vegetable shortening

6 Tbl
ice water

filling:
1/2 cup
unsalted butter

4 Tbl
all-purpose flour

1/3 cup
water

1/2 cup
white sugar

3/4 cup
brown sugar

6
granny smith apples

2
golden delicious apples
here’s how

Apple Dream Supreme
Apple Ginger Bourbon Crumble Pie

Jeanne Ackerman

oven temp cook time
375 45—60 min

things you need

crust:
1 1/4 cup all-purpose flour
1/2 tsp granulated sugar
1/2 tsp kosher salt
1/2 cup cold butter, cut into 1/2” cubes
1/4 cup ice water
1 Tbl lemon juice

apple filling:
2 lbs Granny smith apples, peeled, cored & cut into 1/4” slices
2 lbs Fuji apples, peeled, cored & cut into 1/4” slices
2 Tbl unsalted butter
1/3 cup packed light brown sugar
1/2 tsp cinnamon
1/4 tsp salt
2 tsp crystallized ginger, finely minced
4 tsp cornstarch
2 Tbl bourbon

crumble topping:
1 cup all-purpose flour
1/2 cup granulated sugar
1/4 cup brown sugar
1 tsp Cinnamon
1/2 tsp kosher salt
6 Tbl butter, cubed
crust:

1. In a large mixing bowl combine the flour, sugar and salt. Add the cold butter and toss with the flour. Using your fingers, pinch the butter into flat disks and break apart until about the size of dimes. Mix the ice water and lemon juice. Add half the water and mix with a spatula, slowly add as much water as need just until the dough will hold together when pinched.

2. Dump the mixture onto a floured work surface and press and knead until it comes together in a ball. Roll out into a rectangle approximately 8"x12" and fold one long side to the center followed by the other so the edges meet, then close like a book. Fold in half top to bottom and pat into a 2" thick disk. Wrap in plastic and chill at least 30 minutes or overnight.

3. Sprinkle flour on work surface and roll the dough into a circle 1/8" thick. Transfer to a 9" pie pan. Trim the sides to 1" overhang, fold under the edges and crimp. Wrap in plastic and freeze for at least 20 minutes.

apple filling:

1. In a large sauté pan, melt the butter. Add the apples, brown sugar, granulate sugar, cinnamon, salt, crystallized ginger, cornstarch and bourbon, and mix together.

2. Cover and cook about 10-15 minutes, stirring occasionally, until the apples are just tender.

3. Uncover and cook until the liquid is thick about 5 minutes. Remove and cool to room temperature. Can be made a day ahead, cover and chill overnight.

crumble topping:

1. Combine the flour, sugars, cinnamon, salt in a medium bowl. Add the butter and mix with your fingers until crumbly. Chill until ready to use.

to assemble and bake pie:

1. Preheat the oven to 375—degrees.

2. Fill the pie shell with the apple filling and top with the crumble. Bake until the filling is bubbling and the crust is crisp, about 45-60 minutes.

3. Cover the edges of the crust with foil if they become too dark. Remove and let cool at least an hour.
Skillet Apple Pie

Sarah Simms & Hazel Nash-Resnick

oven temp  cook time
375 / 350  150-70 min

things you need

crust:
1 cup all-purpose flour
2 Tbl all purpose flour
1/2 Tbl salt
2 Tbl vegetable shortening, chilled
6 Tbl unsalted butter, chilled
3-4 Tbl ice water

filling:
1/2 cup apple cider
1/3 cup maple syrup

2 Tbl lemon juice
2 tsp cornstarch
1/8 tsp ground cinnamon
2 Tbl butter
2 1/2 apples, peeled, cored, cut into thick wedges
1 egg, beaten
2 tsp sugar
crust:

1. Pulse flour, sugar and salt in food processor. Add shortening until it’s the consistency of coarse sand.
2. Sprinkle butter pieces over the top and pulse until the mixture is pale yellow and resembles coarse crumbs. Add 3 Tbl ice water.
3. Wrap in plastic wrap and refrigerate for 1 hour

filling:

1. Whisk all ingredients except apple and butter until smooth.
2. Melt butter in skillet, add apples and cook., add apple cider mixture until apples caramelize.
3. Roll out dough and cover apples.
4. Bake until crisp, about 20 minutes
Apple of My Heart Pie

Angela Matsuoka

oven temp  cook time
400 / 375  20/40-50 min

things you need

crust:
3 cups  all purpose flour
3 Tbl  sugar
1 tsp  salt
12 oz  cold butter
2/3 cup  cold water

filling:
8  granny smith apples, peeled and sliced in wedges
1 cup  brown sugar (or to taste)
crust:

1. Mix dry ingredients
2. Cube butter in 1/2" cubes and use food processor or fingers to flatten using the flour on your fingertips, until the butter is almond sized
3. Add water
4. Combine with a spatula until it begins to form a dough
5. Divide into 2 rounds, wrap in plastic and refrigerate overnight
6. Next Day: roll out dough to 1/8" thick and layer the bottom of your pie tin
7. Fill with apples (see filling below)
8. Roll out top crust to 1/8" thickness and place over apples
9. Crimp edges and score top to vent the steam from the apples
10. Freeze entire pie for at least 30 minutes (you may store the frozen pie for up to 3 months, even longer)
11. You may baste the crust with milk or egg white or a whole egg, whichever you prefer, before placing in the oven to bake
12. Bake the frozen pie at 425 degrees for 20 minutes, then reduce the temp to 375 degrees
13. Bake for 40-50 more minutes, keeping an eye on the edges (checking every 10 minutes)
14. If edges are browning too quickly, cover with foil
15. Continue to bake until apple juices are bubbling through the vents
16. Pie is done when juices are bubbling and crust is just past a golden brown

filling:

1. Toss ingredients to combine. Taste and add sugar if needed
2. Sautee ingredients in large fry pan until soft and flavors are blended (10 minutes)
3. Set aside to cool

This filling prep may be done the night or day before, by storing the cooked apples in the refrigerator

Triple B Pie
Cherry Berry Pie

Melani Shaum

oven temp
400

things you need

crust:
1 1/2 cups all purpose flour
1/2 cup cake flour
1/4 tsp salt
1 Tbl sugar
6 oz unsalted butter, chilled & diced
1/4 cup vegetable shortening, chilled & diced
1/2 cup ice water

filling:
1 cup + 1 tsp sugar
1/4 cup quick cooking tapioca

pinch
salt

2 1/2 cups pitted sweet cherries

3 cups raspberries

1 1/2—2 cups blueberries

2 tsp ground cinnamon

1 tsp flour

2 Tbl cream
make the crust

1. Combine flours, salt and sugar in the food processor bowl. Add the chilled butter and pulse 5-6 times to break up the butter roughly. Add the diced shortening.

2. Turn on the processor and add the ice water all at once through the feed tube, then pulse 2-3 times.

3. Turn the crust out, blend roughly and briefly with heel of hand, divide into two portions, wrap in plastic and chill at least two hours.

4. Roll out the two crusts, transfer one to a pie plate, and chill both for 20 minutes.

make the crust

1. Combine 1 cup of sugar with tapioca and salt.

2. In another bowl, combine cherries and berries. Toss the fruit gently with the sugar mixture.

3. Mix the flour and remaining 1 tsp of sugar.

4. Sprinkle in the bottom crust, tap out the excess.

5. Spoon the filling into the crust. Top with the other crust, woven into a lattice if desired.

6. Brush cream over the top crust and lightly sugar the top.

7. Bake in a preheated 400 degree oven until the crust is browned and the filling bubbles.
Cheddar Crusted Apple Pie

Ruth Pierce

oven temp     cook time
425/375     20/20-60

things you need

**crust:**
- 2 1/2 cups all purpose flour
- 1 Tbl sugar
- 3/4 cup shortening/butter (cold)
- 1 1/2 cups sharp cheddar, shredded
- 1/4 to 1/2 cup ice water

**filling:**
- 1/4 cup all purpose flour
- 2 Tbl lemon juice
- 4 pounds apples (either all granny smith, or combine with: red delicious, gala, fuji, honey crisp, golden delicious)

- 3/4 cup sugar
- 1 tsp cinnamon
- 1/2 tsp kosher salt
- 1 large egg (for the egg wash)
- 2 tsp ground cinnamon
- 1/4 tsp freshly grated nutmeg
- 1/4 tsp Kosher salt
- some egg wash
- some turbinado sugar
crust:

1. Process the dry ingredients, pulse briefly. Add the butter/shortening (cut into pieces) and pulse until it looks like cornmeal.

2. Sprinkle with 1/4 cup of the water and pulse until crumbly. If the dough holds together you’re good to go; if too dry, add a little more water until it holds together.

3. Turn out the dough on to a lightly floured surface and divide… one disk should be slightly larger than the other.

4. Wrap separately and chill at least an hour before using.

The Pie:

1. Pre-heat oven to 425 degrees, with rack at lowest position. On a lightly floured surface, roll out the smaller of the disks, to just under 1/4 inch. Fit into the 9 inch pie plate.

2. Roll out the second, also to just under 1/4 inch. Place this crust on a parchment lined baking sheet and refrigerate along with the plated crust for at least 30 minutes.

3. In a large work bowl, squeeze the lemon juice… add the already peeled and sliced apples. Toss in the sugar, cinnamon, flour and salt, toss to combine.

4. Pour the apples on to the plated crust, and lightly brush edge of crust with water. Using a small paring knife cut slits in center of top crust; or using a small cookie cutter, you can cut out a few shapes.

5. Place the crust over the filling and crimp edges to seal. Cut off any overhang. Place your pie on a baking sheet. Combine your 1 egg with 1 tablespoon of water, beat lightly and use as a wash for the crust. Bake for 20 minutes at 425, then reduce temp to 375 and bake until golden brown and juices are bubbling, anywhere from an hour to and an hour 20 minutes. Cool at lest 3 hours before enjoying.

Cheddar Crusted Apple Pie
Classic Strawberry Rhubarb Pie

Andrea Kemp

oven temp  cook time
425 / 375  15-50 min

things you need

dough:
3 cups all purpose flour
or whatever flour floats your boat

2 1/2 sticks (10 oz) butter, chilled (I used European Cultured)

3 Tbl sugar

1 Tbl apple cider vinegar

1 tsp salt

some chilled water

filling:
2 1/2 cups (700 g) red rhubarb, chopped

2 1/2 cups (700g) strawberries, quarters
two punnets was just about right

1 1/2 cups sugar

4 Tbl minute tapioca

1/4 cup ground cinnamon

2 Tbl lemon zest
mixing the dough:

1. After the butter is sufficiently frozen, combine the flour, sugar, and salt in a bowl. Throw the butter in and begin “cutting” it into the dry ingredients. You can do this using a pastry blender or your hands. Add the apple cider vinegar and begin periodically adding small amounts of the chilled water. Continue working the dough together. Eventually, you will need to abandon the pastry cutter and just use your hands until the dough is well blended.

2. Flour a hard surface and transfer the dough from the bowl. Knead the dough until it is fully incorporated and does not stick to your hands or the counter. Wrap in plastic wrap and place in the fridge.

3. **Pro tip:** while you do not have to rush these steps, you want to ensure that the dough does not get too warm. Cold dough will always be easier to work with.

filling:

1. This step is pretty easy; just cut the fruit into uniform pieces so that they cook at a similar rate. Rhubarb is a very fibrous fruit so I recommend using a relatively sharp knife or else you may end up with some stringy portions. This does not break down when cooked and may create an undesirable texture.

2. The exact quantities of rhubarb and strawberries is not critical, but I prefer a 1 to 1 ratio. **Pro Tip:** I get my rhubarb at my local farmers market for $3 per pound. I mention the cost because I have seen it as expensive as $13/lb at Whole Foods. That is not a joke.

3. Pre-heat the oven to 425 degrees

4. Mix the prepped fruit, sugar, tapioca, cinnamon, vanilla, lemon zest and lemon juice in a bowl. That’s all. **Pro Tip:** Don’t juice the lemons directly into the fruit. You may end up losing some lemon seeds amongst the other ingredients. Maybe this is common sense, but I learned the hard way.

5. Roll out the dough, this has always been the hardest step for me, but now that I grate and freeze the butter, it goes quite smoothly. Lightly flour a work surface. Split the refrigerated dough and place a portion back in the fridge for the lattice. Begin rolling the dough out. I recommend consistently flipping the dough and re-flouring the surface. This will help keep the dough from sticking to the counter.

6. Once the dough is large enough to cover the pan, gently transfer it and press it into the pan. You will have excess dough. I use scissors to remove it and then save it for potential decorations.

7. Pour the filling into the pie crust. You don’t want to overflow the crust, but as it cooks, know that the volume will decrease slightly. Add the remaining butter to the top of the filling. If I wanted to make this pie a smidge healthier, I would skip the butter.

Classic Strawberry Rhubarb Pie
here's how, cont...

8 This is the fun part and where the cold dough really becomes helpful! Repeat step 5 for rolling out the dough. I then use a ruler and pizza cutter to cut the dough into uniform strips. There are different methods for creating the lattice, but my preferred way is to place one layer of parallel strips. I then fold back the bottom layer in order to add the next layer.

9 Once the lattice is built, I use scissors to remove the excess. I ended up with quite a bit of extra dough which you can use to add braids or other decorations. I then use a bit of water to connect the lattice to the edge of the crust. **Pro Tip:** Don’t stretch the dough in order to make it look how you desire. When cooked, the dough will shrink back.

10 To finish off the pie before baking, we want to do an egg white wash. Whisk on egg white and lightly wash the crust. Sprinkle the turbinado sugar on top of the crust and we are ready to bake!

11 This pie produces a lot of liquid while cooking. This can get messy, which is why I recommend baking it on a cookie sheet. I line mine with aluminum because the liquid can be very difficult to clean off especially when you have a strong aversion to cleaning.

I don’t have strong convictions regarding pie collars but if you would like to use one, you can easily make one with aluminum foil.

Bake at 425 degrees for 15 minutes. At this point, I like to remove the collar so that it gets just as golden brown as the rest of the crust. Drop the temp to 375 degrees and bake for 40-55 minutes. Mine took 50 minutes to bake.

**Pro Tip:** If you are going to use a pie collar (or make one from aluminum foil) make sure you spray it with cooking spray. Nothing is worse than going to remove the collar and taking half of your beautifully latticed top off as well. Or if you are into taking your top off, you can do that. Whatever works. You do you.

12 When your pie looks beautifully golden brown, it is done and ready to cool. While it is cooling, takes lots of pictures of your beautiful creation. Post lots of photos online and make everyone feel inferior because they don’t have a beautiful strawberry rhubarb pie. If you are feeling generous, share said pie with your inferiors. Just don’t try to serve the pie too soon. Give it time to set.

Classic Strawberry Rhubarb Pie, cont...
Classic Strawberry Rhubarb Pie, cont...
Peach Brown Crumble Pie

Kathy Tiberi

oven temp  cook time
400/375  20/35-45 min

g  

things you need

**crust:**

1 cup unsalted butter

2 1/2 cup all purpose flour

1 tsp salt

3—4 Tbl ice water

**filling:**

7—8 medium peaches

1/2 cup light or dark brown sugar

1/2 cup all purpose flour

2 tsp fresh lemon juice

1/2 tsp ground cinnamon

**crumble:**

1 cup light or dark brown sugar

2 tsp ground cinnamon

1 1/2 cup all purpose flour

1/2 cup unsalted butter melted and cooled
crust:

1. All ingredients should be cold prior to mixing dough. If you have a food processor these ingredients can be simply mixed or by hand with a little bit more effort.

2. Mix dry ingredients until blended, slowly add butter cutting into small ball forms.

3. Add 1 tablespoon of water at a time dough ball forms, not allowing dough to become sticky or too wet.

4. Refrigerate your dough for 30 minutes while you prepare your other ingredients.

filling:

1. Preheat oven to 400 degrees

2. Make peach filling: peel peaches then cut into 1-2 inch slices. In large bowl, stir the peaches with all of peach filling ingredients.

3. Prepare crumble, all ingredients may be mixed at once and set aside.

4. Roll out pie dough on work surface allowing more than 2 inches to exceed your desired pie dish, whether 9 or 11 inch and complete pie dough dish prep.

5. Spoon the peach filling into your crust leaving any liquid in your bowl.

6. Bake at 400 for 20 minutes, lower heat to 375 for 35-45 additional minutes. You can use pie shields after the initial 20 minutes to protect your crust from burning and remove them again during your final 10-15 minutes to golden brown desired.

7. Allow pie to cool at room temperature for at least 2 hours and serve with vanilla ice cream!
Peachy Keen Pie

Shana Sadowsky

oven temp    cook time
400/375     15/45 min

things you need

dough:
2 1/2 cups    all purpose flour
2 sticks    unsalted butter
4 Tbl   ice water
pinch    granulated sugar

dough:
2 1/2 cups    all purpose flour
2 sticks    unsalted butter
4 Tbl   ice water
pinch    granulated sugar

egg wash:
1    egg

egg wash:
1    egg

filling:
8 large (approx. 5 cups)    peaches, ripe, peeled and sliced
2 Tbl    lemon juice
1 cup    granulated sugar
1/4 cup (30 grams)    all purpose flour
pinch    ground nutmeg
1 1/2 Tbl    unsalted butter, thinly sliced
here’s how

1. Mix 2 1/2 cups of all-purpose flour and 1 teaspoon each salt and sugar in a medium size bowl.

2. Cut 2 sticks chilled butter into pieces using a pastry blender. Work with the butter until it resembles a course meal.

3. Add 4 tablespoons ice water; work with hands until dough comes together. If dough is still crumbly, add more water a tablespoon at a time (up to 4 more tablespoons). Do not over-work.

4. Divide the dough in half, flatten halves into disks. Wrap disks separately in plastic; refrigerate for at least 1 hour.

5. Preheat the over to 400 degrees. On a floured surface, roll dough into a 14-inch round. Wrap around a rolling pin and carefully unroll over a 9-inch pie plate. Use kitchen shears to trim the dough to a 1-inch overhang. Fold under and seal to form a rim.

6. Crimp dough with fingertips and knuckle. Repeat with remaining dough.

7. Bring a large saucepan of water to a boil and fill a large bowl with ice water. Blanch the peaches in the boiling water for about 1 minute, until the skins begin to loosen. Using a slotted spoon, transfer the peaches to the ice water to cool. Drain and peel the peaches and cut them into 3/4-inch wedges.

8. Transfer the peaches to a large bowl. Add the sugar, lemon juice and flour, toss well and let stand for 5 minutes. Sprinkle them with the ground nutmeg. Pour peaches and their juices onto pie shell and scatter butter pieces on top.

9. Transfer the pie to the oven and place a baking sheet in the bottom to catch any drips.

10. Roll out second disc of pastry. Place on top of filling. Wet edges of the bottom pastry disc with some cold water. Trim pastry, pinch bottom and top edges together and cut a few slits to allow steam to escape from the pie or use a lattice pattern for the top of the pie. Brush the egg was on the top, particularly around the edges, and sprinkle with a pinch of granulated sugar.

11. Bake the pie for 15 minutes, then reduce heat to 375. Cook until peaches bubble and pastry is golden, approximately 45 minutes to an hour. Cover the edge of the pie with foil to prevent crust from burning.

12. Transfer the pie to a rack to cool completely. Serve.
Pineapple Breeze Pie

Mary McLaren

oven temp  cook time
375 / 350  150-70 min

things you need

crust:
2 1/2 sticks unsalted European butter (frozen & cubed)
4 Tbl shortening, chilled
8 Tbl heavy cream
3 3/4 cups all purpose flour, plus additional for rolling the dough
1/4 cup granulated sugar
1 1/4 tsp salt

filling:
4 large eggs
3/4 cup sugar

1 lime zest & juice
2 Tbl dark rum
1/4 tsp salt
1/4 cup all purpose flour
1/4 cup butter, melted
2 cups fresh pineapple, chopped into tidbit size chunks
some egg wash
some turbinado sugar, for garnish
crust:

In the bowl of an electric mixer, fitted with the paddle attachment, beat the butter, cream and shortening until smooth. In another bowl, thoroughly mix together the flour, sugar, and salt. Add half of the flour mixture to the butter and beat until the mixture comes together. Add the remaining flour and mix until the dough just begins to come together. Turn the dough out on a floured surface and gently knead it into a smooth ball. Divide the dough in half, wrap each piece tightly in plastic wrap, and flatten into disks. Refrigerate overnight.

for the filling:

In a large bowl, lightly beat the eggs, then whisk in the sugar, lime zest and juice, rum and salt. In a separate small bowl, whisk together the flour and butter until fully blended, then whisk them into the egg mixture. Stir in the pineapple.

to assemble and bake:

1. On a lightly floured surface, roll out both disks of dough to a 1/4 inch thickness and fold in thirds. Then re-roll to 12 inch rounds. Transfer one round of dough to 9 inch pie pan, and trim the edges so they are even with the rim of the pie pan. Place the second round on a flat baking sheet and put it in the freezer. This will become the top of the pie.

2. Freeze the dough in the pie pan for 1 hour. When ready to bake, preheat the oven to 425 degrees. Remove the pie pan from the freezer and line the dough with aluminum foil. Fill with baking beads, dried beans, or uncooked rice. Bake for 30 minutes. Allow to cool. When cool, preheat the oven again to 350 degrees.

3. Pour the pineapple filling into the pre-baked pie shell. Use a pastry brush to moisten the edges of the bottom pie crust with some of the egg wash. Remove the top dough from the freezer and place over the filling. Press down around the edges with our fingers to seal and tuck any excess dough under the edges. With a paring knife, cut 8 light slits in the center of the raw dough, to create air vents. Brush the top dough with the remaining egg wash and sprinkle with sugar.

Peachy Peachy Ginger Streusel Pie

Kira Kosove

oven temp   cook time
400 / 350   150-70 min

things you need

crust:
1
deep dish traditional pie crust

1
egg, beaten for a wash

filling:
6-10 (5-6 cups)
peaches, ripened

1 Tbl
fresh lemon juice

1/2 tsp
vanilla extract

1/2 cup
sugar (more if peaches are not sweet)

1-2 tsp
ginger, fresh, peeled, grated & minced
(a little goes a long way, use less if desired)

1/4 tsp
ground cinnamon

1/8 tsp
freshly grated nutmeg

pinch
allspice

1 1/2 Tbl
cornstarch (less if the peaches are not juicy)

1-2 Tbl
heavy cream (again, depending on juiciness)

2 Tbl
unsalted butter, cut into bits

streusel crumb topping:
1/2 cup
all-purpose flour

1/4 cup
light brown sugar

1/4 cup
quick cooking oats

4 Tbl
unsalted sweet butter

1/4 cup
crystallized ginger, minced

1/8 tsp
cinnamon

1/8 tsp
kosher salt
**filling:**

1. To peel peaches: bring pot of water to boil & drop them in, a couple at a time for 10-30 seconds, or until the skins loosen. Immediately plunge into an ice water bath for a few minutes or while you peel. Slip the peels off using a paring knife if needed. (They should come right off.) Then pit the peaches and slice into a large bowl, adding in the lemon juice and vanilla. Stir to coat the peaches.

2. In a small bowl mix together the dry ingredients: sugar, cinnamon, nutmeg, allspice, and ginger. Sprinkle over your peaches and toss to incorporate the dry mixture.

3. In another small bowl, measure out your cream and slowly sprinkle in the cornstarch. Stir until smooth, adding liquid as needed or lessening cornstarch. The idea is to have a thick liquid to bind the pie, not a thick paste. You can judge by how juicy the peaches are. Pour over the peach mixture, stirring until combined.

4. Place entire peach mixture into the piecrust and dot with butter.

**streusel topping:**

Using fork, combine butter and brown sugar in a small bowl. Sprinkle in flour, oats, salt and cinnamon and stir until combined. You should have a good crumbly streusel consistency. Sprinkle bits of the mixture evenly over the top of the pie. Now lightly brush edges of crust with egg wash.

**bake:**

Bake for 20 minutes at 400 degrees and then for 35-40 minutes at a reduced temperature of 350 degrees. If you see the crust is getting too brown, place strips of aluminum foil around the edges of the pie.

Allow the pie to cool and serve with a generous helping of freshly whipped cream.

*Bon Appetit!*
2018 Winners

Most PiеЅiful:

Apple Pie
Ruby R. DeLeon

1st Place:
Blueberry Cream Pie
Terry Woschnik

2nd Place:
Pops 4 Berry Pie
Joseph Lux

3rd Place
Strawberry Rhubarb Pie
Shana Sadowsky
2018 Entrants
Apple Pie

Most Pieutiful—Ruby R. Deleon

oven temp  cook time
375 / 350  150-70 min

things you need

crust:
400 grams  unsalted butter  
(frozen & cubed)

665 grams  all purpose flour

5 grams  sea salt

5 oz  cold water

100 grams  sugar

1/2 oz  white vinegar

filling:
4-5  apples  
(mixture of gala and granny smith)

2 tsp  fresh lemon juice

2 tsp  lemon zest

1/2 cup  granulated sugar

1/4 cup  brown sugar

2 Tbl  all purpose flour

2 tsp  ground cinnamon

1/4 tsp  freshly grated nutmeg

1/4 tsp  Kosher salt

some  egg wash

some  turbinado sugar
here’s how

1. Preheat oven to 375 degrees—use second to the last rack.
2. Roll out dough (1/2) to fill the pie tray. Flour bottom of pie tray.
3. Pour apple mixture and dot with pieces of butter.
4. Roll out other half of dough to either cover the pie and sprinkle with turbinado sugar after brushing with egg wash.
5. Bake at 375 degrees for 30 minutes—rotating pie every 10 minutes.
6. Continue baking at 350 degrees for another 50—70 minutes.
7. Other option is to do open face by arranging thinly slices of apples face down and dot with butter. Design edges with cut up leaves of an apple design to arrange around the edges of pie crust. Brush crust with egg wash and sprinkle with turbinado sugar. Follow the same baking instructions as the first option.

With the open face pie, brush apples with apricot jam (warm) to finish. Enjoy.
Blueberry Cream Pie

1st Place Winner—Mary McLaren

oven temp    cook time
375          1 Hr & 40 min

things you need

**crust:**
1
9" baked pie shell from your favorite Homemade crust recipe

**filling:**
6 c
blueberries

3/4 c
water

4 Tbl
Cornstarch (combined with sugar)

1 c
Sugar

1 Tbl
lemon juice

9 oz
cream cheese

3/4 c
powdered sugar

3 c
freshly whipped cream or whipped topping
here’s how

Filling

1. Simmer 6 cups berries with the water for 3 or 4 minutes.
2. Add combined sugar and cornstarch to the cooking fruit.
3. Continue cooking until syrup is thick, stirring constantly.
4. When about thickened, add lemon juice.
5. Remove from heat and set aside to cool.
7. Fold whipped topping into the cream cheese mixture until combined.
8. Spread cream cheese mixture in bottom of pie.

Blueberry Cream Pie
Pops 4 Berry Pie

1st Place Winner—Joseph Lux

oven temp          cook time
425 / 350           1 Hour

things you need

crust:
1 1/4 cups
all purpose flour

2 tsp
sugar

1/8 tsp
salt

1/2 cup
cold butter (diced)

1 large
egg (lightly beaten)

1/4 cup (or less)
all purpose flour (for rolling)

filling:
1 1/2 cups
Blackberries (divided)

1 1/2 cups
raspberries (divided)

1 1/2 cups
blueberries (divided)

2 1/2 cups
strawberries (quartered, divided)

1 (4 per serving size)
gelatin

1/4 cup
cornstarch

1/2 cup + 2 Tbl
sugar

3/4 cup
ginger ale
here’s how

Pastry

1. In a medium bowl, whisk together the flour, sugar and salt
2. Next cut the butter into the dry ingredients until you have small dough balls.
3. Once the butter is completely cut in add the egg.
4. Mix the egg and buttery dough balls with a fork or by hand.
5. You may add up to a tablespoon of ice water if the dough is too dry.
6. Once the dough is mixed together, form the dough into a disk, wrap in plastic and refrigerate for at least 2 hours.
7. On a lightly floured surface, roll the dough into a 12 1/2 inch circle that’s about 1/8 inch thick.
8. Fold the dough in half and transfer to a 9” pie pan and trim the edges, leaving about an extra inch or so hanging over the edge of the pan.
9. Fold the extra dough under the edge so it forms an extra thick edge. Flute the edge as you desire and freeze the pie shell for 30 to 40 minutes.
10. Make sure the oven racks are in the center and in the lower third of the oven and preheat oven to 400 degrees.
11. Pull the shell out of the freezer and line with parchment paper and add pie weights. Place on baking sheet and place on center rack.
12. Cook for until dough is set (about 20 minutes) then remove from oven, remove the pie weights, and parchment paper. Cover edges of shell with foil or a pie crust shield.
13. Lower the oven temp to 350 degrees and place the pie shell into the oven for another 10 minutes.
here’s how

Filling

1. In a medium saucepan over medium heat mix ginger ale, gelatin, sugar, cornstarch and 1/2 cup of blueberries, blackberries, raspberries and 1 cup of strawberries. Bring to a boil and cook for 5 or 6 minutes, or until berries start to break apart and the mixture has thickened some. Slowly stir constantly to avoid scorching.

2. Remove from heat and let cool for 6 to 8 minutes. Fold in the remaining fresh berries and spoon into the pie shell until slightly under full.

3. Using a slotted spoon, pile spoon-fulls of berries and spoon into the pie shell until it is nicely mounded.

4. Refrigerate for at least 4 hours so it will set. Keep chilled until ready to serve.
Gluten Free Strawberry Rhubarb Pie

3rd Place Winner—Shana Sadowsky

oven temp cook time
425 / 355 45/70 minutes

things you need

crust:
2 1/2 cups all-purpose gluten free flour
2 sticks salted butter
4 Tbl ice water (add more as needed, 1 Tbl at a time until dough comes together)

filling:
1 cup white sugar
1/2 cups all-purpose gluten free flour
4-5 stalks fresh rhubarb (diced)
4 cups fresh strawberries (hulled and halved)
1/4 cup cornstarch
1 Tbl butter
1 egg (beaten for the glaze)
some coarse or fine grain sugar on top (optional)

here’s how

Pastry

1. Preheat oven to 425 degrees
2. Mix 2 1/2 cups of flour in a medium sized bowl.
3. Cut 2 sticks of chilled salted butter into pieces.
Cut butter into flour, working until mixture resembles course meal.

Add 4 tablespoons ice water.

Work with hands until dough comes together or use a stand mixer to blend the ingredients together.

If dough is too crumbly add more ice water a tablespoon at a time (up to 4 more tablespoons). Do not overwork the dough.

Divide dough in half, and flatten halves into disks. Wrap separately into plastic; refrigerate at least 1 hour.

On a lightly floured surface roll out half the crust and place in a 9 inch pie plate.

Filling

In a large bowl, add strawberries and rhubarb. Toss with sugar and flour and add cornstarch.

Add the berry mixture to a saucepan over medium heat and mix until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly. Remove from heat and let cool.

Add butter and stir until butter is melted. Pour filling into pie crust.

To make the top of the pie and arrange the lattice: remove the other disc of chilled pie dough from the refrigerator. Roll the dough into a circle that is 12 inches diameter. Using a pastry wheel, cut strips 1/2—1 inch wide.

Carefully thread the strips over and under one another, pulling back strips as necessary to weave. Press the edges of the strips into the bottom pie crust edges to seal. Use a small knife to trim off excess dough. Crimp the edges with a fork, if desired. Trim and crimp the edges.

Separate egg white and yolk and apply yolk to top of pie, using a pastry brush. If desired, sprinkle with sugar.

Bake at 425 degrees, for 20 minutes. Reduce ove temperature to 355 degrees. Bake pie until golden and filling thickens, about 45-50 minutes. Transfer pie to rack and cool completely.

Serve warm or cold with vanilla ice cream.
California Strawberry Sunset Pie

Melissa Moz

oven temp  cook time
450/350  15/40min

things you need

crust:
1 cup unsalted butter
1 Tbl sugar
2 cups all-purpose flour
1/2 cup sour cream

filling:
2 lbs strawberries
2 lg oranges
3/4 cup sugar

here’s how

Prep

1  Wash and slice strawberries into pieces
2  Zest and juice 2 oranges
3  Mix strawberries, 1/4 cup sugar, and juice from oranges
4  Preheat oven to 450 degrees
here’s how, cont...

Crust

1. In another bowl, mix flour and 1 Tbl sugar

2. Cut butter into cubes and add to bowl. Work in the butter by rubbing the butter and flour together so the mixture resembles course breadcrumbs.

3. Measure out 1/2 cup of sour cream. Mix half the zest into the sour cream. Slowly add the sour cream into the flour butter mixture and mix. Keep adding sour cream until the dough can be formed into a ball. (Add an additional Tbl of sour cream if necessary).

4. Form the dough into 2 disks, cover in plastic wrap and chill in refrigerator for about an hour.

5. Roll out 1 disk of dough (use flour when needed to prevent sticking) and place in the pie pan. Trim the edges.

Filling

1. Drain the strawberry and orange juice mixture. Mix 1/2 cup sugar and the rest of the orange zest into the drained strawberries.

2. Put strawberry filling into the pie crust with a fork to leave behind any extra juice.

3. Roll out the other disk of dough and decorate the top of the pie as desired.

4. Bake pie for 15 minutes then lower heat to 350 degrees. Bake for another 40 minutes or til fruit filling is bubbling and crust is browned. Remove from oven and cool.

California Strawberry Sunset Pie
Everyday Apple Pie

Ruth Pierce

oven temp  cook time
425 / 375  20/40 minutes

things you need

**crust:**
- 2 1/2 cups flour
- 1/2 tsp salt
- 1 stick butter
- 1/2 cup lard or shortening
- 6-8 Tbl ice water

**egg wash:**
- 1 egg white
- 2 Tbl water
- 1 Tbl sugar

**filling:**
- 10 cups apples (mix of tart and sweet)
- 1/2 cup flour
- 1/2 cup sugar
- 1/2 tsp salt
- 1 tsp cinnamon
- pinch nutmeg
- 1 Tbl butter (cut into small pieces)
here’s how

Pastry

1. Combine flour, salt, butter and lard in a large bowl. Using bare hands or pastry cutter, blend until it looks like coarse meal with some pea sized lumps in it. Sprinkle ice water and toss with a fork. If the dough does not seem to hold together mix in a bit more water.

2. Compress into a large ball, cut in half and make 2 discs. Wrap in plastic and refrigerate for at least an hour.

3. When ready to roll out the dough, turn on oven to 425 degrees.

4. Remove one disc from the refrigerator and let rest for a few minutes. Flour a cutting board and place the dough on it to get floured on both sides. Roll out your dough from the center in all directions.

5. When the rolled out dough is about an inch larger than the pie pan, lay the dough carefully over the pie pan and tuck in.

Filling

1. Place your peeled/chopped apples in a large bowl, along with the dry ingredients, toss lightly.

2. When bottom crust is in pie pan, pour your apples into the pie crust and dot with the chopped butter.

3. Roll out your second disc of dough and place atop the apples. Crimp or flute the edges, cut a few vent holes in the top crust.

4. Paint top crust with the egg wash and sprinkle the sugar over the top.

5. Place in center of hot oven and bake for 20 minutes at 425 degrees. Reduce heat to 375 degrees and bake 40 minutes longer.

6. Let cool at least an hour before enjoying.

Everyday Apple Pie
Fresh California Fig Pie with A Hint of Lemon

K.B. Bradford

oven temp    cook time
425 / 350    15/40 Minutes

things you need

the lovely crust:

2 1/2 sticks
unsalted butter (frozen & cubed)

5 Tbl
vegetable shortening (very chilled)

9 Tbl
heavy cream (chilled)

4 cups
flour

1/3 cups
granulated sugar

1 tsp
salt

1/4 tsp
cinnamon

fig pie filling:

30—35 medium (approx. 4 cups)
figs (stemmed, skinned & quartered)

1/ cup
granulated sugar

4 Tbl
Flour

1 tsp
cinnamon

1/4 cup
light brown sugar (packed)

3 Tbl
lemon juice (fresh squeezed California lemon)

1 tsp
lemon zest

1 tsp
vanilla

2 Tbl
unsalted butter (cubed)

1 egg (lightly beaten with heavy cream for glazing top crust)

optional:
sugar for decor
here’s how

Pastry

1. In Cuisinart, beat butter, shortening and 7 Tbl of heavy cream until smooth.
2. In a separate bowl, whisk flour, sugar, salt and cinnamon.
3. Add a portion of this flour mixture to the butter mixture (half cup at a time) and pulse beat each addition, as well as adding the last 2 Tbl of heavy cream until mixture comes together. Do not over mix (use pulse feature on Cuisinart).
4. When the dough has consistency of sticking together, place mixture on plastic wrap (dividing the mixture in 2 separate pieces).
5. Knead the dough a bith through the plastic wrap and add a bit of flour. Try not to touch the mixture with your fingers/hands. Shape into 2 spheres and refrigerate for at least 25 minutes.

Filling

1. Preheat oven to 425 degrees.
2. In bowl, gently toss figs with sugars, flour, cinnamon, lemon juice, lemon zest and vanilla.
3. Pour mixture into pie crust (distribute mixture evenly). Dot with butter.
5. Place in oven for 15 minutes and then reduce temperature to 350 degrees for another 35-40 minutes until crust is golden brown.

Tip: place foil around crust edge and take foil off the last 20 minutes of baking time.

Fresh California Fig Pie
Lemon Meringue Pie

Natasha Guez

oven temp  cook time
425 / 350  1 Hour

things you need

crust:
- 3/4 tsp granulated sugar
- 1/2 tsp Kosher salt
- 1 1/4 cups all purpose flour, plus more for surface
- 1/2 cup (1 stick) unsalted butter (cut into pieces)
- 1 tsp apple cider vinegar

some
- non-stick vegetable oil spray

taking:
- 6 Tbl unsalted butter (cut into pieces)
- 4 lg egg yolks
- 1 1/3 cups sugar

meringue:
- 3 lg egg whites
- 1/2 tsp vanilla extract
- 1/8 tsp cream of tartar
- pinch Kosher salt
- 1/2 cups + 3 Tbl Sugar
- 1/4 tsp fresh lemon juice
here’s how

Pastry

1 Whisk sugar, salt, and 1 ¼ cups flour in a large bowl to combine. Toss butter in dry ingredients to evenly coat. Working quickly and aggressively, use your fingers to rub butter into flour to create large, shaggy pieces of dough (smash the butter into the flour to create some pieces that are flat and thin and some that are large and chunky).

2 Combine vinegar and 3 Tbsp. ice water in a small bowl and drizzle over flour mixture, tossing with a fork to distribute. Knead dough in the bowl until it comes together (it will still look a little dry).

3 Turn dough out onto a work surface and knead 1 or 2 more times, pressing to incorporate loose pieces. Press into a ½"-thick disk, wrap in plastic, and chill at least 1 hour.

4 Let dough sit at room temperature 5 minutes to soften. Roll out on a lightly floured surface, rotating and dusting with more flour as needed to prevent sticking, to a 12" round. Transfer to a 9"-diameter pie dish. Lift up edges and allow dough to slump down into dish. You should have about a 1" overhang. Fold edges under and crimp. Place pie dish on a foil-lined rimmed baking sheet and chill in freezer 15 minutes.

Preheat oven to 425°. Lightly coat a sheet of foil with nonstick spray and place in pie crust, coated side down, pressing into bottom and up sides. Fill with pie weights or dried beans and bake until edge of crust is pale golden, 15–20 minutes. Carefully remove foil and pie weights and bake crust until bottom is golden brown all over, 15–20 minutes. Transfer to a wire rack and let cool.

Filling

1 Place butter in a medium bowl set in a larger bowl filled with ice water. Place a fine-mesh sieve over bowl with butter and set aside. Whisk egg yolks in another medium bowl.

2 Whisk sugar, cornstarch, salt, and 1½ cups cold water in a small saucepan until smooth. Heat over medium-high, whisking constantly, until mixture is thick and bubbling, about 1 minute.

3 Remove from heat and gradually whisk about one-third cornstarch mixture into yolks. Whisk yolk mixture back into saucepan; whisk in lemon zest and lemon juice and reduce heat to medium-low. Cook, whisking constantly, until mixture is very thick and bubbling gently, about 2 minutes. Immediately pour mixture through sieve into bowl with butter, pressing through with a rubber spatula or wooden spoon.

4 Stir until butter is melted and mixture is cold, about 5 minutes. Pour into crust and cover, pressing plastic wrap directly onto surface. Chill until set, at least 8 hours.

Lemon Meringue Pie
here's how, cont...

meringue & assembly

1. Beat egg whites, vanilla extract, cream of tartar, and salt in the bowl of a stand mixer fitted with whisk attachment on medium-high speed until soft peaks form, about 2 minutes. With motor running, gradually add 3 Tbsp. sugar.

2. Meanwhile, bring lemon juice, remaining ½ cup sugar, and 2 Tbsp. water to a boil in a small saucepan over medium heat, stirring to dissolve sugar. Brush down sides of pan with a wet pastry brush to dissolve any sugar crystals and fit pan with thermometer. Cook, without stirring, until thermometer registers 240°, about 4 minutes.

3. Immediately remove syrup from heat, reduce mixer speed to medium, and gradually stream syrup into egg whites in the space between the side of the bowl and the whisk. Increase speed to high and beat until sides of bowl feel cool to the touch and meringue is firm and glossy, about 5 minutes.

4. Transfer meringue to a pastry bag fitted with a small star tip. Remove plastic from surface of pie and pipe meringue decoratively over top. (You can also simply dollop the meringue over the pie and use a spatula to create decorative peaks and swirls.) Toast meringue with a kitchen torch, if desired.
Murray Family Farms
Boysenberry Pie

1st Place Winner—Mary McLaren

oven temp cook time
425 / 350 1 Hour

things you need

crust:
1 1/2 cups all-purpose flour
1/2 cup cake flour
1/4 tsp salt
2 Tbl sugar
1 1/2 sticks unsalted butter (diced)
1/4 cup vegetable shortening (chilled)
1/2 cup ice water

filling:
9 cups fresh boysenberries
dash cinnamon
squeeze lemon juice
approx. 1 cup sugar, or to taste
1/3 cup combined tapioca & cornstarch

Murray Family Farms
Boysenberry Pie
here’s how

Pastry

1. Put the flours, salt, and sugar in the food processor bowl. Pulse to blend.
2. Add the diced butter and pulse 5-6 times.
3. Add the shortening to the bowl, turn on the machine, add ice water immediately through the feed tube. Pulse only 2-3 times.
4. Turn out the crust on a work surface, bend briefly with heel of hand, divide in 2 balls, wrap in plastic and chill.

Assembly

1. Combine filling ingredients.
2. Roll out one crust, place in 11 inch pie plate.
3. Add filling.
4. Roll out second crust and place on top as a solid crust or lattice. Sugar lightly.
5. Bake on a preheated pizza stone in a preheated oven at 425 degrees for 25 minutes, then 375 degrees for 40 more minutes, until crust is golden and pie bubbling.

Murray Family Farms Boysenberry Pie
Strawberry Pie

1st Place Winner—Mary McLaren

oven temp  cook time
450       15 minutes

things you need

**crust:**
1 1/2 sticks unsalted butter (cubed)
3 cups flour
1 1/4 tsp Kosher salt
1 Tbl sugar
1 Tbl ice water
1/3 cup vegetable shortening

**filling:**
2 cups fresh strawberries (crushed)
1 cups white sugar
2 Tbl cornstarch

**whipped cream:**
1/4 cup powdered sugar
1 tsp vanilla
2 Tbl instant vanilla pudding

some whipping cream
here’s how

Pastry

1. Put dry ingredients in a bowl and shake to mix.
2. Put everything in a food processor and add butter and shortening, pulse until crumbly.
3. Add water down the tube and pulse until dough forms.
4. Remove and roll into a ball. Cut dough in half, wrap in plastic wrap and refrigerate for 30-45 minutes.
5. Sprinkle with flour. Roll out both halves of dough separately. Place pie tin upside down in middle and cut around it. Brush crust with egg whites. Sprinkle sugar around edges of crust. Bake 15 minutes at 450.

Filling

1. Mix all ingredients together and boil until thick.
2. Chill in refrigerator.
3. Take cooked pie shell and fill with sugared whole fresh strawberries. Cover strawberries with strawberry mixture.
4. Top with whipped cream. Refrigerate until served.

Whipped Cream

1. Mix ingredients and whip until thick.
Triple Berry Crumb Pie

Frances Miller

oven temp     cook time
425           40-50 minutes

things you need

**crust:**

1 cup all purpose flour

1/2 tsp salt

1/2 cup + 1 Tbl Crisco shortening

2-3 Tbl ice water

**filling:**

2 pints blueberries

2 pints raspberries

2 pints Blackberries

1 tsp cinnamon

3/4 cup sugar

**crumb topping:**

1/3 cup flour

1/2 cup white sugar

1/3 cup all-purpose flour

1/2 tsp ground cinnamon

1/4 cup butter or margarine
here’s how

Pastry

1. Measure flour and salt into a bowl.
2. Cut in shortening with a fork or pastry blender.
3. Sprinkle with water, 1 tbl at a time until flour is moistened and dough almost cleans side of bowl.
4. Gather dough into a ball and shape into a flattened round on a piece of wax paper. Sandwich with another sheet of wax paper and roll with a rolling pin until the pastry fits into the pie pan. Line the pie pan and cover with leftover wax paper, keep chilled until ready to fill.

Crumb Topping

1. Combine sugar, flour, and cinnamon in a small bowl.
2. Cut in butter with a pastry blender or fork until crumbly. Chill until ready to assemble pie.

Filling

1. Gently wash and dry berries.
2. Combine all three varieties in a bowl.
3. Mix together sugar, flour and cinnamon.
4. Combine the fruit with the flour mixture completely coating the fruit.

To Assemble

1. Place the fruit in prepared raw pie shell (any excess flour mixture should be placed on the bottom) Sprinkle crumb topping evenly over fruit.
2. Bake at 425 degrees for 40-50 minutes until bubbly

Triple Berry Crumb Pie
2017 Winners

1st Place:
Summer Nectarine Bluberry Pie
Mary McLaren

2nd Place:
Amelia Bedelia’s Apple Pie
Brigitte Lifson

3rd Place & Most Pieutiful:
Lemon Meringue Pie, 90210
Jessica Berberian
2017 Entrants
Summer Nectarine Blueberry Pie

1st Place Winner—Mary McLaren

oven temp       cook time
425 / 350       1 Hour

things you need

crust:
2 1/2 sticks unsalted butter (frozen & cubed)
4 Tbl chilled shortening
8 Tbl heavy cream
3 3/4 cups all purpose flour
1/4 cups granulated sugar
1 1/4 tsp salt

filling:
6 ripe nectarines (peeled, pitted, cut into 1/2” slices)
2 cups blueberries

1 Tbl lemon juice
1/4 cup light brown sugar (packed)
1/8 tsp salt
4 Tbl cornstarch
1 Tbl brandy
1 tsp vanilla extract
1 egg white (beaten at room temperature)
1 1/2 tsp sugar (granulated or demerara)
here’s how

Pastry

1. Blend flour, sugar and salt

2. Add butter, cut in until mixture resembles coarse meal.

3. Add 3 Tbs water & blend until moist clumps form, adding more water by ½ Tbs if dough is dry.

4. Gather into a ball, flatten into a disk. Wrap in plastic and chill until firm enough to roll, 30+ min. Let soften slightly at room temp before rolling out.

Filling

1. Preheat oven to 400 degrees.

2. Peel, core and wedge apples.

3. Fill large shallow pan with ice cubes, set aside.

4. Combine butter & sugar in 12” diameter, 2” deep skillet. Cook over med heat until mixture turns amber & smooth, stirring often & almost constantly the last 3 min.

5. After 12 min, butter & sugar will separate & sugar will begin to darken.

6. Place skillet onto ice to stop color from deepening.

Summer Nectarine Blueberry Pie
Amelia Bedelia’s Apple

2nd Place Winner—Brigitte Lifson
Amelia Bedelia’s Apple Pie

2nd Place Winner—Brigitte Lifson

Brigitte found this recipe in the library in an Amelia Bedelia book. She did a great job of making a pie that was as delicious as it is in the stories!

Amelia Bedelia’s Apple Pie

Crust

2 1/2 cups flour
1 teaspoon salt
1 teaspoon sugar
1/4 teaspoon cinnamon
2 sticks cold unsalted butter, cut into small pieces
1/2 cup very cold water
1 tablespoon white vinegar

Combine the first four ingredients in a bowl. Add the butter and cut it into the flour thoroughly until the mixture resembles coarse crumbs, using two blunt dinner knives or a pastry blender.* Sprinkle the mixture with very cold water and vinegar. Mix this until the dough comes together and clears the side of the bowl. Gather the dough and shape into two flat, circular disks; wrap each disk separately in plastic wrap and refrigerate for at least one hour.

*This can also be done in a food processor: Pulse the flour mixture and butter until it resembles corn meal. Add the water and vinegar and pulse again until the dough comes together.

Putting the pie together

Preheat the oven to 400 degrees.

Remove the dough from the refrigerator and allow it to rest at room temperature for about 5 minutes. Put the dough disks between two pieces of plastic wrap, and roll them out into two circles, each about 10 inches in diameter. Peel the plastic wrap off the top of the first circle of dough. Turn the dough, top side down, into a 9-inch pie pan, and peel the remaining plastic wrap off the dough in the pie pan. Add the apple mixture to the pie pan and dot the top with butter. Squeeze the juice of the lemon half over the mixture.

Peel one piece of plastic wrap off of the second dough circle and place it, top side down, over the apple mixture. Peel the remaining plastic wrap off of the pie dough. Pinch the top and bottom crusts together at the edge of the pan, and form a stand-up edge on the rim of the pie pan.

Filling

8 cups peeled and thinly sliced apples (any variety except Delicious)
1/2 cup flour
3/4 cup sugar
1/4 teaspoon cinnamon
1/2 teaspoon nutmeg
2 tablespoons unsalted butter, cut into small pieces
1/2 lemon

Combine and mix the first five ingredients in a large bowl.

To make a young Amelia Bedelia-sized pie, cut all the ingredients in half, and use a 5-inch pie pan. Bake it for 40 minutes at 400 degrees.
Lemon Meringue Pie, 90210

3rd Place/Most Pieutiful—Jessica Berberian

oven temp                     cook time
400 / 350                     12-15 minutes

things you need

crust:
1 1/4 cups all purpose flour
1 Tbl Sugar
1/4 tsp salt
8 Tbl (1 sticks) cold unsalted butter (cut into 1/4 cubes)
3 Tbl cold water

filling:
1 cup sugar
1 1/4 cups water
1 Tbls butter
1/4 cup Cornstarch
3 Tbl cold water
6 Tbl lemon juice (2-3 BH Farmers Market lemons)

1 tsp lemon rind (grated)
3 egg yolks
2 Tbl milk

meringue:
3 egg whites
6 Tbl sugar
1/2 tsp vanilla
1/4 tsp cream of tartar

candied lemon slices:
2 Lemons (sliced very thin)
2 cups sugar
1 cup water
here’s how

**Crust**

1. Stir together flour, sugar and salt. Cut Butter into flour mixture until it resembles course cornmeal. Add the water and mix with a fork.

2. Transfer dough to a work surface and pat into a ball, flatten into disk. Lightly dust the top of the dough and continue rolling out with flour on top as needed until at least 12 inches in diameter and about 1/8 inch thick.

3. Place into pie dish, fitting along bottom and sides. Place dough-lined dish on baking sheet and fill with pie weights, cover edges with foil.

4. Bake in 375 degree, pre-heated oven for 12-15 minutes. Remove foil and weights and bake at 400 degrees until dough is golden brown. Let cool.

**Filling**


2. Add cornstarch blended with the remaining water and cook slowly until clear, about 8 minutes.

3. Add 6 Tbs lemon juice and the rind and cook for 2 minutes.

4. Slowly add egg yolks beaten with milk and bring to a boil. Set aside while you make meringue.

**Meringue**

1. Beat egg whites with vanilla and cream of tartar until soft peaks form. Gradually add the sugar a Tbs at a time and continue beating until stiff peaks form.

2. Pour the lemon mixture into the baked pie shell. Spread the meringue on top, sealing to the edge of pastry and swirling mounds everywhere.

3. Bake at 350 degrees for 12-15 minutes until golden brown. Let cool completely, then refrigerate. Add candied lemon slices as garnish just before serving if desired.

**Candied Lemon Slices**

1. Thinly slice lemons using a mandolin.

2. De-seed lemons carefully and immerse in boiling pot of water for about 1 minute.

3. Carefully put lemons into an ice water bath for 1 minute.

4. Mix 2 cups sugar, 1 cup water in large cooking pan and stir over medium heat until sugar is dissolved. Add lemon slices in single layer and simmer for 1 hour.

5. Remove lemon slices carefully and dry on baking rack over paper towel.
2016 Winners

Most Pieutiful:

1st Place:
Lagier Ranch Sour Cherry Pie
Melani Shaum

2nd Place:
Ginger Gath

3rd Place:
Lagier Ranch Sour Cherry Pie

1st Place Winner—Melani Shaum
Lagier Ranch is located in Escalou, California. Melani’s husband drove 700 miles, roundtrip to get the cherries for her award winning pie!

oven temp 425 / 350
cook time 1 Hour

things you need

crust:
1 1/2 cups all purpose flour
1/4 tsp salt
6 oz unsalted butter (chilled & diced)
1/2 cup ice water
1/2 cup cake flour
2 Tbl sugar
1/3 cups chilled vegetable shortening (diced)

filling:
8 cups sour cherries
2 2/3 cups sugar
5 1/3 Tbl tapioca or tapioca flour
1/2 tsp almond extract
here’s how

Crust

1. Combine flours, salt, sugar and butter in a food processor; pulse 5-6 times.
2. Add chilled vegetable shortening.
3. With the machine running, add ice water through the feed tube and pulse 2-3 times.

Filling

1. Line a pie pan with a rolled crust.
2. Combine the cherries, tapioca, sugar and extract and let stand 5 minutes.
3. Pour into the prepared pan and cover with a lattice top crust. Sugar the pie lightly.
4. Bake on a pre-heated sheet at 450° F for 10-15 minutes, then 350° F for 30-40 minutes more. Makes an 11 inch pie.
2nd Place Winner

Ginger Gath
2015 Winners

Most Pieutiful:
Peach Blackberry Pie
Betsaida Shahhian

1st Place:
Gluten Free Peach Mango Pie
Emma Nica

2nd Place:

3rd Place:
Peach Blackberry Pie

Most Pieutiful—Betsaida Shahhian
Gluten Free Peach Mango Pie

1st Place Winner—Emma Nica

oven temp  cook time

1 Hour

things you need

Crust (adapted from Betty Crocker):

1 cup rice flour

1/4 cup tapioca flour

1/4 cup potato starch flour

1/2 cup cornmeal

2 Tbl Sugar

1 tsp xanthan gum

1/2 tsp salt

1 cup butter (very cold, cut into 1/2” pieces)

1/3 cup Shortening (very cold, cut into 1/2” pieces)

filling:

1/4 cup ice water

1 egg white

1/2 cup sour cherries

2 2/3 cups sugar

5 1/3 Tbl tapioca or tapioca flour

1/2 tsp almond extract
here’s how

**Crust**

1. Combine flours, salt, sugar and butter in a food processor; pulse 5-6 times.

2. Add chilled vegetable shortening.

3. With the machine running, add ice water through the feed tube and pulse 2-3 times.


**Filling**

1. Line a pie pan with a rolled crust.

2. Combine the cherries, tapioca, sugar and extract and let stand 5 minutes.

3. Pour into the prepared pan and cover with a lattice top crust. Sugar the pie lightly.

4. Bake on a pre-heated sheet at 450° F for 10-15 minutes, then 350° F for 30-40 minutes more. Makes an 11 inch pie.

Gluten Free Peach Mango Pie
2014 Winners

**Most Pieutiful:**
Salted Carmel Pecan Apple Pie
Christine McConnell

**1st Place:**
Walnut Pie
Joy Mosse

**2nd Place:**
Berrylicious Apple Pie
Cathleen Elias

**3rd Place:**
Salted Carmel Pecan Apple Pie

Most Pieuiful—Christine McConnell

things you need

crust:
2 1/2 cup flour
1/2 tsp salt
3 Tbl sugar
1/4 cup shortening
14 Tbl butter (cold & cubed)
1/2 cup ice water

filling:
1/2 cup unsalted butter
6 Tbl flour
3/4 cup white sugar
1/2 cup light brown sugar
1/4 cup Water
1/4 cup fresh squeezed juice

7 locally grown Granny Smith apples (cored & peeled)
1/2 cup toasted salted pecans

egg wash:
1 large egg
1/8 cup whole milk

salted carmel pecan topping:
1 cup Heavy cream
4 Tbl unsalted butter
1 1 1/2 cup white sugar
1/4 cup corn syrup
1/4 cup Water
1/2 tsp vanilla extract
1/2 cup pecans
2 Tbl local coarse sea salt
here’s how

Crust

1. In a large bowl mix dry ingredients - flour, sugar and salt. Then mix in cold shortening until crumbled using a pastry cutter. Incorporate cold cubed butter until mixture is chunky. Mix in water and form into two balls. Flatten balls into individual discs, wrap in foil and refrigerate for an hour.

2. Lay 1 c. pecans on a baking tray; sprinkle with 2 t. sea salt. Toast 10 minutes (or until you can see browning at 350 degrees.) Remove and set aside to cool.

3. Butter and flour a pie dish. Once dough is chilled, roll out first disc and lay in base of dish. Mix egg wash and baste a coat over bottom crust and edge. (Sprinkle with sugar if you like.)

Filling

1. Core and peel apples, toss in lemon juice, take out and cover with plastic wrap. On medium heat, melt down butter, sugars, flour in medium sauce pan. Mix in water and bring to a boil; reduce heat and allow simmering a few minutes. Remove from heat.

2. Take half of toasted pecans, chop and set near your pie dish. Arrange apples in pie dish sprinkling chopped pecans in as you go. Once done, pour filling mixture over apples.

3. Remove second half of dough from fridge, roll out and top pie. Seal edges; slit vents and baste top with remainder of egg wash.

4. Bake for 15 minutes at 415 degrees; reduce heat to 350 and bake for 45-55 minutes. If edges brown too quickly, cover with foil and rotate. Remove and allow to cool for 30 minutes.

Salted Caramel Topping

1. Preheat oven to 415 degrees

2. In medium sauce pan over medium heat, melt butter, cream and salt together and set aside.

3. In large sauce pan, mix sugar, corn syrup and water until you have a paste. Using a candy thermometer, mix and heat until it reaches 250 degrees, but do not exceed 300 degrees. At this point, mix in butter, cream mixture and heat until boiling. Once mixture becomes a caramel amber color, remove from heat and quickly whisk in vanilla. Using whatever utensil you like (I use a pastry brush) top the pie in a thin layer of the caramel. Once done take remaining half of toasted pecans and arrange on top of caramel and finish by sprinkling with coarse sea salt.

4. Decorative embellishment – If you are feeling daring, quickly put remaining caramel in a piping bag (immediately after coating pie) and pipe caramel embellishments on buttered wax paper. Sprinkle with sea salt and freeze. Once caramel is frozen, remove from wax paper; heat whatever edge you want to stick on a hot plate and adhere to pie.

Salted Carmel Pecan Apple Pie
Berrylicious Apple Pie

2nd Place Winner—Cathleen Elias

oven temp  cook time
1 Hour

things you need

crust:

3 cups all-purpose flour
1 1/2 tsp salt
3 Tbl sugar
1 cup unsalted butter
1 egg
1 tsp distilled white vinegar
5 Tbl water

Filling:

4 cup apples (peeled, thinly sliced)
1 cup fresh blueberries
1 cup strawberries (sliced)
1/3 cup brown sugar (packed firm)
1 tsp lemon juice
2 Tbl all-purpose flour
1 tsp cinnamon
here’s how

Crust
1. In a large bowl, combine flour, salt and sugar. Mix well and then cut in butter until mix resembles coarse meal.
2. In a small bowl, combine egg, vinegar and water.
3. Whisk together and add gradually to flour mixture. Mix with a fork until dough forms a ball.
4. Allow dough to sit in the fridge for 15 minutes before rolling out.

Filling
1. Preheat oven to 350F.
2. Combine all ingredients in a large bowl, mix until apples are evenly coated.
3. Spoon into pie crust.
4. Bake 40-45 minutes or until apples are tender.
2013 Winners

1st Place:

2nd Place:

3rd Place & Most Pieutiful:
2013 Entrants
2013 Winners
Most Pieutiful

Most Pieutiful—Cathleen Elias

1st Place

1st Place—Annissa Reichle
2nd Place
2nd Place—Kira Kosove

3rd Place
3rd Place—Julie Cipolla
Rosemary Apple Pie

Hortensia Gomez-Tirella

oven temp       cook time
375             20-35 min

things you need

rosemary pastry:

3 cups       all-purpose flour
1 tsp       salt
1 tsp       Sugar
1/2 tsp      rosemary leaves (snipped fine)
1 cup       shortening (chilled)
1/3 cup      water
2 large + 1 tsp    sprigs fresh rosemary (finely snipped)
1/2 cup      packed brown sugar
1/4 cup      all purpose flour
1/4 tsp      Salt
6 cups       Granny Smith apples (cored, peeled, sliced)
1 Tbl       lemon juice
3 Tbl       whipping cream
1 tsp       vanilla
1/4 cup      butter
1 tsp       egg white (beaten)
2 tsp       sugar

Filling:

1/4 cup       sugar
1/4 cup       water
here’s how

Rosemary Pastry

1. In food processor combine all-purpose flour, salt, sugar and fresh rosemary leaves. Add shortening. Pulse until mixture resembles cornmeal.

2. In a small bowl combine ice water, egg yolk, and vinegar. Add liquid mixture, 1 Tbsp. at a time, to flour mixture and pulse until a soft dough forms.

3. Divide in half; form into balls. Wrap in plastic wrap and chill 30 minutes.

Filling

1. For rosemary syrup, in small microwave-safe bowl combine ¼ cup granulated sugar, the water and 2 sprigs rosemary. Microcook, uncovered, on 100% power (high) for 2 minutes. Let stand 30 minutes; remove rosemary sprigs and discard.

2. In small bowl combine brown sugar, flour, salt and 1 tsp. finely snipped rosemary; set aside. In very large bowl toss apples with lemon juice. Add brown sugar mixture; toss to coat. Add whipping cream, vanilla, and rosemary syrup.

3. In large skillet melt butter over medium heat; add apple mixture. Cook over medium heat for 8 minutes, stirring occasionally. Remove from heat and set aside.

4. Preheat oven to 375°F. On lightly floured surface, slightly flatten one Rosemary pastry ball. Roll it from center to edges into a circle 12” in diameter. Wrap pastry circle around rolling pin. Unroll pastry into a 9” pie pan or plate. Trim pastry even with rim of pie pan; spoon in apple mixture.

5. Roll remaining ball of pastry into a circle 12” in diameter. Cut large slits in pastry. Place pastry circle on apple filling; trim to ½” beyond edge of pan. Fold top pastry under bottom pastry. Crimp edge as desired. Brush with egg white and sprinkle with 2 tsp. sugar. To prevent overbrowning, cover edge of pie with foil. Place on a foil-lined baking sheet. Bake 35 minutes. Remove foil. Bake 20-25 minutes more or until fruit is tender and filling is bubbly. Cool on wire rack; serve slightly warm. Makes 10 servings.

Rosemary Apple Pie
2012 Winners

Most Pieutiful:

1st Place:

2nd Place:

3rd Place:
2012 Entrants
2011 Winners

**Most Pleutiful:**
Vegan Strawberry Rhubarb Pie
Nicolle Briscoes

**1st Place:**
Fabe’s Extraordinary Sour Cherry Crumble Pie
Stuart J. Faber

**2nd Place:**

**3rd Place:**
2011 Winners
## Vegan Strawberry Rhubarb Pie

**Most Pieutiful—Nicolle Briscoes**

### things you need

#### Crust:
- 2 1/2 cups minus 1 Tbl all-purpose flour
- 1 Tbl corn starch
- 3 tsp powdered sugar
- 1/2 cup butter flavored vegan vegetable shortening
- 1/4 cup Earth Balance
- 1 egg worth of egg replacer
- 2 Tbl distilled white vinegar
- 1/4 cup + 4 Tbl Ice water

#### Filling:
- 2 1/2 cups rhubarb (chopped)
- 2 1/2 cups strawberries (cut)
- 1 cup + 1 Tbl raw turbinado sugar

#### Crumble:
- 1 cup rolled oats
- 1/2 cup light brown sugar
- 6 Tbl all purpose flour
- 1/2 tsp Cinnamon
- 1/4 tsp nutmeg

#### Cornstarch:
- 5 tbl cornstarch
- 1/2 tsp lemon zest
- 1/2 tsp ground cinnamon
- 1 tsp vanilla extract
- 3 Tbl butter (cubed)
here’s how

Crust
1 Using a food processor, mix dry ingredients.
2 Wisk egg replacer, vinegar, and water into measuring cups.
3 Incorporate wet ingredients pulsing small amounts at a time.
4 Form into discs, chill in parchment bundles at least 30 minutes.

Filling
1 Mix all ingredients in order. Stir gently.

Crumble
1 Mix all dry ingredients, then blend in butter with your fingers until mixture resembles course crumbs.
2 Roll out dough, place in greased pan. Blind bake crust at 425 degrees with baking beans at bottom of over for 10 minutes. Let cool for 20.
3 Fill with fruit mixture and dot with sliced butter and crumble the crumble on top. Place decorative pie hearts in top.
4 Reduce heat to 375 degrees and bake until bubbly and crust is golden.

Vegan Strawberry Rhubarb Pie
Fabe’s Extraordinary Sour Cherry Crumble Pie

1st Place—Stuart J. Faber

things you need

Crust:

1 1/4 cup unbleached flour
1 Tbl sugar
1/2 tsp salt
6 Tbl unsalted cold butter
1/4 cup butter flavor Crisco
1/4 cup ice water
splash vodka

Filling:

2 pounds sour cherries
1 cups sugar
1/4 tsp salt
pinch fresh grated nutmeg

Filling:

2 pounds sour cherries
1 cups sugar
1/4 tsp salt
pinch fresh grated nutmeg

4 tbl tapioca flour
1/2 tsp almond extract
1/2 lemon (zest & juice)

Struesel Topping:

1/3 cup flour
1/4 cup brown sugar
1/4 cup sugar
1/4 tsp cinnamon
1/4 tsp nutmeg
1/4 tsp salt
5 Tbl butter (slightly softened)
4/4 cup nuts (chopped, pecans preferred)
here’s how

Crust

1. Blend the dry ingredients in food processor. Add butter and Crisco in $\frac{1}{2}$” chunks and pulse until just combined. There should still be small pieces of butter and Crisco visible. Add just enough water and the splash of vodka to bring dough together. Do not add too much water. The vodka serves to inhibit the development of gluten.

2. Roll out dough between two pieces of wax paper. Refrigerate at least an hour or overnight. Remove dough from refrigerator and allow to warm for about 10 minutes. Butter a regular 9” pie dish generously. Roll crust to $\frac{1}{4}$” thick and turn into pie dish. Crimp edges. Prick bottom of crust with a fork several times. Place pie pan in freezer for 15 minutes.

Filling

1. Preheat oven to 425 degrees. Place a baking sheet in the oven. Whisk sugar, tapioca, salt, cinnamon and nutmeg to blend. Place the cherries in a large bowl and add the dry ingredients. Mix thoroughly with your hands until you no longer can see any lumps of the dry ingredients. The cherries will release juices. Taste the juices for sweetness. Add additional sugar if necessary, but use caution. The secret to this pie is that it is not too sweet. Add almond extract and juice & zest from about $\frac{1}{2}$ lemon. The lemon will cause the flavors to blossom. Taste again, then add more sugar and lemon juice as needed.

2. Lightly brush the bottom of the crust with egg white. With a slotted spoon, place cherries into pie shell. Make sure that there is only about a few tablespoons of liquid or your bottom crust will end up soggy.

3. Place pie on heated baking sheet. Bake for 15 minutes, then reduce temperature to 375 degrees and bake 40-60 minutes longer until streusel is golden brown and fruit is bubbling through the crust. If the crust and/or streusel begin to darken too much, cover pie with a sheet of foil. Cool completely.

**NOTE:** This pie can also be made with a lattice crust. For this preference, double the crust recipe. Divide the dough into 2 disks and roll out the second disk and cut out strips. If you select this option, place about 8 tabs of butter on top of filling before placing lattice over filling. Brush the lattice filling with an egg white wash and sprinkle...
**Streusel Topping**

1. Combine all ingredients through salt. Add butter and rub into dry ingredients until the mixture is crumbly. Add nuts and toss with your hands. Don’t over mix or mixture will become sticky mass. If that happens, place topping into refrigerator until firm, then break up with your hands. Set streusel aside.

2. Sprinkle granulated sugar over the egg wash for a beautiful golden top lattice. Use the same baking instructions.

**Baking Instructions for Frozen Pie:**

1. You can prepare this pie and freeze the raw pie for up to 3 months. Wrap well in tightly bound plastic wrap and foil, then place in a freezer bag. When ready to bake, remove from freezer and remove all paper and plastic covering. Remove any bits of ice. Preheat oven to 425 degrees F. Place cookie sheet on oven rack (lower rack). Place frozen pie on cookie sheet. Do not thaw pie before baking!

2. Bake for 20 minutes. Reduce oven temperature to 375 degrees F. Bake for 40-60 minutes longer or until crust and streusel are golden brown and filling is bubbling in several places. After about 25 minutes, rotate pie. If crust and/or streusel is/are getting too brown, cover with foil. Cool pie...
Cali Lime Pie

Abbey Rae Clark

things you need

Crust:
- 1 1/2 cups graham cracker crumbs
- 6 Tbl unsalted butter
- 3 Tbl Sugar

Filling:
- 1 can sweetened condensed milk
- 4 egg yolks

Whipped Cream:
- 1 1/2 cups whipping cream
- 1-2 Tbl powdered sugar
to taste
- vanilla

here's how

Crust
1. Heat oven 375 degrees
2. Combine graham cracker crumbs, butter and sugar. Press into 9 inch pie plate and bake 12 minutes, cool.

Filling
1. Lower oven to 325.
2. Whisk condensed milk, egg yolk, juice and zest. Pour into crust. Bake about 15-17 minutes. Cool.

Whipped Cream
1. Before serving whip together whipping cream, powdered sugar and vanilla and spread over pie.
Cherry Pie

Jen Bradshaw

things you need

Bottom Crust (makes 2):
1/4 cups shortening (cold)
3/4 cup butter (cold)
2 cups flour
1/2 tsp salt
4-5 Tbl ice cold water

Lattice & Decorative Pieces Crust (makes 2—1 1/2 for the lattice & remaining decorative pieces):
1/4 cups shortening (cold)
3/4 cup butter (cold)
2 cups flour
1/2 tsp salt
4-5 Tbl ice cold water

Filling:
6 cups fresh California cherries (2 cups roasted, 2 cups cut in 1/2, 2 cups whole)
1 cup sugar
1/4 cup cornstarch
1 zest of a whole California lemon
3 tsp fresh squeezed California lemon juice
1/4 tsp Almond extract
2 Tbl butter (cut into small pieces)
here’s how

Filling

1. Pit cherries (a cherry pitter works great!)
2. Roast 2 cups of cherries at 400 degrees for 30 min
3. Cut 2 cups of cherries into halves
4. Mix together all the cherries in a large bowl
5. In a separate bowl mix sugar and cornstarch
6. Add sugar and cornstarch mixture plus the lemon zest to cherries and let sit for a few minutes.
7. Add lemon juice
8. Pour into pie shell
9. Sprinkle butter pieces on top
10. Create Lattice and decorate trim
11. Bake at 400 degrees for 30 min. Then drop to 375 degrees for 40 min
12. Let cool for 3-4 hours
2010 Winners

**Most Pieutiful:**
Blueberry Cream Pie
Terri Hiles

**1st Place:**
Wild Huckleberry Pie
Teresa Jones

**2nd Place:**
Strawberry Lemonade Pie
Ruth Pierce

**3rd Place:**
Mother Moses’ Chocolate Chess Pie
Kira Kosove
2010 Entrants
2010 Winners
Blueberry Cream Pie

1st Place—Teri Hiles

things you need

Crust:
2 1/4 cups all purpose flour
1 3/4 cups pastry flour
1 3/4 cup butter or shortening
1 Tbl sugar
1 Tbl vinegar
1 egg
1/2 cup cold water

Filling:
6 cups blueberries
3/4 cup water
4 Tbl Cornstarch (combined with sugar)
1 cup sugar
1 Tbl lemon juice
9 oz cream cheese
3/4 cup powdered sugar
3 cups whipped cream or whipped topping
here’s how

Crust

1 In a mixing bowl, mix flour, salt and sugar. Cut in butter until pea-sized lumps remain.

2 In a separate bowl, beat vinegar, egg, and water. Add to flour/butter mixture and stir/mix just enough to make a dough. Mixture will be sticky still.

3 Separate into six pieces, cover each piece with plastic wrap and refrigerate for at least 15 minutes. (I usually refrigerate for an hour or more).

4 Roll one piece into shape on a floured surface. Place into a pie dish and poke the bottom several times with a fork. Bake at 425 degrees until slightly browned.

Additional Notes

This recipe will make three medium-thickness 9-inch pie crusts (including tops). If you like a thicker crust, it will do 2 pies with tops. If you roll really thin, you can get 4! Dough can be refrigerated up to three days or frozen until ready to use.

Filling

1 Simmer 2 cups berries with the water for 3 or 4 minutes. Add combined sugar and cornstarch to the cooking fruit. Continue cooking until syrup is thick, stirring constantly. When about thickened, add lemon juice. Remove from heat and stir in remaining 4 cups berries. Set aside to cool.

2 Combine cream cheese and powdered sugar. Beat until smooth.

3 Fold whipped topping into the cream cheese mixture until mixed through. Spread cream cheese mixture in bottom of pie crust. Top with the cooled berry filling and chill overnight. Serve with whipped topping or

Blueberry Cream Pie
Wild Huckleberry Pie

2nd Place—Teresa Jones

things you need

Crust:

3/4 cup cake flour
3/4 cup all purpose flour
1 tsp white sugar
1/2 tsp salt
1/8 tsp baking powder
4 Tbl butter flavored Crisco
1 egg yolk
2 tsp distilled white vinegar
3 cubes ice
1/2 cup cold water

Filling:

6 cups Huckleberries*
2 Tbl all purpose flour
1/2 stick unsalted butter (cut into small cubes)
1 cup sugar
1 pinch salt
1 lemon (zested & juiced)
13 oz huckleberry jam

Glaze:

1/4 cups sugar
1/8 cup water
1/2 orange (juiced)
1 zest of 1 orange
here’s how

**Crust**

1. Chill butter, Crisco, and flours. Place dry ingredients in food processor.

2. Add butter and shortening, and pulse for one minute. Scrape sides of bowl, and pulse again about one minute.

3. In measuring cup, mix egg yolk and vinegar together, add ice cubes and water, and let chill for a few minutes. Transfer flour mixture to a large bowl.

4. Sprinkle egg mixture, a little at a time, into the flour, and mix with a fork, until crust will form into a ball easily. You should only need 4 or 5 tablespoons. Place dough into plastic wrap and chill for a few minutes.

5. Roll out dough. If it breaks, add a little water, remix, and chill again before rolling out.

**Filling**

1. Mix together filling.

2. Lift huckleberries with slotted spoon into crust (mixture gets very soupy). Dot with bits of butter.

3. Cover with top crust, and make several cuts to vent. Bake for 15 minutes at 400.

4. While baking, heat glaze until sugar melts. Brush pie well with glaze, reduce heat to 350 and bake 45 minutes. Once crusts are nicely browned, cover edges with foil so they do not burn.

*Wild Huckleberries can be ordered online, or you can substitute blueberries.*
# Strawberry Lemonade Pie

3rd Place (Tie) - Ruth Pierce

## Things You Need

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crust:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>all purpose flour</td>
<td>2 1/2 cup</td>
<td></td>
</tr>
<tr>
<td>salt</td>
<td>1/2 tsp</td>
<td></td>
</tr>
<tr>
<td>sugar</td>
<td>1 Tbl</td>
<td></td>
</tr>
<tr>
<td>unsalted butter (chilled &amp; cubed)</td>
<td>6 oz</td>
<td></td>
</tr>
<tr>
<td>vegetable shortening</td>
<td>2 oz</td>
<td></td>
</tr>
<tr>
<td>cold water</td>
<td>6—8</td>
<td></td>
</tr>
<tr>
<td><strong>Lemon Curd:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>egg yolks</td>
<td>9</td>
<td></td>
</tr>
<tr>
<td>eggs</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>sugar</td>
<td>1 cup</td>
<td></td>
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<tr>
<td><strong>Lemon Curd:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>whole lemon zest</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>lemon juice</td>
<td>1 cup</td>
<td></td>
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<tr>
<td><strong>Strawberry Layer:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>large box strawberries</td>
<td>1</td>
<td></td>
</tr>
<tr>
<td>water</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>sugar</td>
<td>2 Tbl</td>
<td></td>
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<tr>
<td><strong>Meringue:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>golden brown sugar (packed firm)</td>
<td>1 1/2 cups</td>
<td></td>
</tr>
<tr>
<td>water</td>
<td>1/2 cup</td>
<td></td>
</tr>
<tr>
<td>egg whites (room temp)</td>
<td>3/4 cup (approx. 6 eggs)</td>
<td></td>
</tr>
<tr>
<td>cream of tartar</td>
<td>1/4 tsp</td>
<td></td>
</tr>
</tbody>
</table>
here’s how

Crust
1. Combine flour and salt, and sugar if desired. Cut in the butter/shortening until pea sized. Add water and combine until just holds together.
2. Place on floured board and pat into disk. Wrap in plastic and refrigerate at least 1/2 hour.

Lemon Curd Layer
3. Whisk together the yolks, whole eggs, sugar, lemon juice and zest. Cook over a water bath, whisk frequently until thick.
4. Strain, place plastic wrap directly over surface. Refrigerate with plastic over surface until ready to use.
5. Spread the cold lemon curd over the pie crust.

Strawberry Layer
1. Clean 1 large box of strawberries, cut and place in heavy pot. Add about 1/2 cup water and about 2 tablespoons of sugar. Cook strawberries down to desired thickness. Taste for additional sugar.
2. Let cool completely before adding to top of lemon curd layer.

Meringue
1. Put the brown sugar in a small, deep, heavy-based saucepan and cover with the water.
2. Put the egg whites and cream of tartar in a stand mixer with the whip attachment.
3. Boil the sugar over high heat. When the sugar syrup reaches 246 degrees, start whipping the eggs on high speed until very foamy and just starting to gain some volume, about 30 seconds. Keep the egg whites, remove the thermometer from the pan, and very carefully and slowly pour the sugar syrup into the mixing egg whites, avoiding the whip. Add the remaining sugar syrup in steady stream. Continue whipping the whites until they become voluminous and form firm peaks, about 3 minutes. The meringue should still be warm.
4. Scrape the meringue from the bowl onto the chilled pie and, using a rubber spatula, create a small dome. With the back of a soup spoon, make decorative peaks in the meringue, working quickly before the meringue cools completely. Place in low oven: 300 degrees for 10-15 minutes to desired brownness. Check frequently so not to burn.
5. Store in the refrigerator for up to 12 hours.

Strawberry Lemonade Pie
Mother Moses’ Chocolate Chess Pie

3rd Place Winner—Kira Kosove

things you need

Filling

2/3 stick
butter

1 1/2 squares
baker’s chocolate (unsweetened)

2 large
eggs

1 tsp
vanilla

1/2 cup
evaporated milk

2
prepared or homemade pie crust
here’s how

1. In a medium saucepan, begin to melt butter and then add chocolate squares and sugars. Once melted, remove from heat.

2. In a small bowl combine eggs, evaporated milk and vanilla and add to chocolate mixture. Be careful when adding the eggs to the chocolate. It is best to add a little of the chocolate mixture into the eggs and then pour the entire eggs mixture into the chocolate mixture. This tempers the eggs and prevents them from scrambling! Beat well.

3. You can use a premade piecrust or make your own. Before filling, prick the bottom and sides of the piecrust with a fork to prevent swelling.

4. Pour batter into a 9 inch unbaked pie shell. I often double this recipe and make two pies.

5. Bake for 30 minutes at 375 degrees


Mother Moses’ Chocolate Chess Pie
2009 Winners

1st Place:
Honey Crunch Pecan Pie
Greg Lewandowski

2nd Place:
Double Crust Berry Blast Pie
Kathleen Paul

3rd Place:
Blueberry Blast! Pie
Sammy Grand (age 8)
Honey Crunch Pecan Pie

1st Place Winner—Gregg Lewandowski

things you need

Crust:

2 level cups
all purpose flour

1 level tsp
salt

1 Tbl
sugar

1/2 cup
butter

1/4 cup
Crisco vegetable shortening

5 Tbl
cold water

Filling:

4
eggs

1 cup
light corn syrup

1/4 cup
brown sugar (packed)

1/4 cup
sugar

2 Tbl
butter (melted)

1 Tbl
bourbon

1 tsp
vanilla

1/2 tsp
salt

1 cup
pecans (chopped)

Topping:

1/3 cup
brown sugar (packed)

3 Tbl
butter

4 Tbl
honey

1 1/2 cups
pecan halves
here’s how

Crust

1 Spoon flour into measuring cup and level. Mix flour and salt in medium bowl. Cut in butter and shortening using a pastry blender until blended in to form pea-size chunks.

2 Sprinkle with water, one tablespoon at a time. Toss lightly with a fork until dough will form a ball.

3 Divide dough in half if making a double crust. Press between hands to form two flat round discs. Chill.

4 Flour dough and surface lightly. Roll into circle and trim one inch larger than pie plate. Flip into pie plate. Fold edge under and flute as desired. **Do Not Bake.**

Filling

1 Heat oven to 350˚ F.

2 For filling, combine eggs, corn syrup, sugars, melted butter, bourbon, vanilla and salt in large bowl. Stir in chopped pecans. Mix well.

3 Spoon into unbaked piecrust. Bake at 350˚ F for 15 minutes. Cover edge with foil to prevent overbrowning. Bake 20 minutes more. Remove from oven.

4 For topping, combine brown sugar, butter and honey in medium saucepan. Cook about 2 minutes or until sugar dissolves. Add pecan halves. Stir until coated.

5 Spoon over pie. Bake 10 to 15 minutes or until topping is bubbly and golden. Cool to room temperature before serving.

One 9 – inch pie

Honey Crunch Pecan Pie
Double-Crust Berry Blast Pie

2nd Place Winner—Kathleen Paul

things you need

Crust:
1 1/2 sticks butter (cold)
2 oz vegetable shortening
2 1/2 cups flour
2 Tbl sugar
1/2 tsp salt
5-7 Tbl cold water

Filling:
6 cups mix blueberries, blackberries, raspberries & sliced strawberries
1 cup sugar
2 Tbl cornstarch
2 Tbl tapioca
1 Tbl fresh lemon juice
1—2 tsp vanilla
1 Tbl butter
here’s how

**Crust**

1. Cut the butter into small cubes.
2. Use your food processor to mix dry ingredients. Add butter and pulse until mixture is crumbly.
3. Add water and mix until the dough pulls away from sides of the bowl.
4. Cut the dough in half and refrigerate for at least 30 minutes.

**Filling**

1. Preheat oven to 400° F; position in lower third of oven.
2. Combine above ingredients in bowl with the mix of berries. Make sure fruit is evenly coated.
3. Roll out dough for 9" pie tin. Add fruit mixture.
4. Roll out second disk of dough and place over fruit and crimp the edges. Make a few slits on the top of the crust to release steam while cooking.
5. Place pie on baking sheet. Bake 15 minutes at 400° F. Reduce heat to 350 and cook for 45 to 50 more minutes. Bake until filling bubbles thickly in center.
6. Cover crust edges half way thru cooking time with foil to prevent over browning.
7. Cool pie on rack at least 5 hours.
Blueberry Blast! Pie

3rd Place Winner—Sammy Grand (age 8)

things you need

**Crust:**

1/2 cup all-purpose flour

1 tsp cinnamon

1 cup sweet butter (melt)

1 box Nilla wafers (crush in a food processor)

2 packages maple brown sugar oatmeal (uncooked)

**Filling:**

4 containers fresh blueberries

1 Tbl lemon juice

1/4 cup dark brown sugar

1/4 cup sugar

1 Tbl vanilla

2 Tbl corn starch

2 Tbl grape juice
here’s how

Crust

1. Mix together in food processor all above ingredients, except put aside one package of oatmeal.

2. After above ingredients are blended together, butter pie pan and put at least 1/2 of crust mixture in pie pan, covering bottom and sides.

3. Save half of the crust for the top. Put in preheated oven for 15 minutes at 350° F to set crust

Filling

1. After rinsing all blueberries, combine in large bowl the 3 containers of blueberries with lemon juice, sugar, and vanilla extract.

2. With the leftover container, put blueberries in blender and puree. Pour in small pot to heat on stove – dissolve 2 tablespoons grape juice (or any sweet juice) and 2 tablespoons cornstarch in separate bowl. Once cornstarch is liquefied, mix with puree. Let this puree

3. After 15 minutes, take pie pan out of oven and fold together blueberries with puree with whole blueberries. Pour mixed blueberries on top of the pie crust. Fold together the package of oatmeal (hand mix – not food processor) with leftover crust mixture.

4. Sprinkle the rest of crumb mixtures on top of pile. Bake in oven at 350° F for 35 – 40 minutes. Let cool for 5 – 10 minutes.

Blueberry Blast! Pie
2008 Winners

1st Place:
Andrew’s Key Lime Pie
Andrew Barquera

2nd Place/Most Pieutiful:
Upside Down Peach Praline Pie
Carol Krumbach

3rd Place:
Blackberry Pie
Melani Shaum
2008 Entrants
2008 Winners
Andrew’s Key Lime Pie

1st Place Winner—Andrew Barquera

things you need

Crust:

1 1/2 cups
graham cracker crumbs

6 Tbl
unsalted butter (melted & cooled)

1/4 cup
macadamia nuts

Filling:

5 Tbl
sugar

1—14 oz can
sweetened condensed milk

4 large
dark brown sugar

1/2 cup
key lime juice (fresh squeezed)

2 Tbl
key lime zest (grated)
1 Tbl for filling & 1 Tbl for garnish

1 1/2 cup
heavy whipping cream (chilled)
here’s how

Crust

1. Heat oven to 375°.

2. Combine graham cracker crumbs, nuts, butter, and 3 Tbsp. sugar in a medium bowl; mix well.

3. Press into a 9 inch pie plate, and bake until lightly browned; about 12 minutes.

4. Remove from oven and transfer to a wire rack until completely cooled.

Filling

1. Lower oven temperature to 325°.

2. In a medium bowl, gently whisk together condensed milk, egg yolks, key-lime juice and 1 Tbsp. key lime zest. Pour into the prepared, cooled crust.

3. Return pie to oven and bake until the center is set but still quivers when the pan is nudged; 15 to 17 minutes. Let cool completely on a wire rack.

4. Shortly before serving, combine cream and remaining 2 Tbsp. sugar in the bowl of an electric mixer fitted with a whisk attachment. Whisk on medium speed until soft peaks form; 2 to 3 minutes. Spoon over cooled pie; garnish with the remaining zest. Serve immediately.

Andrew’s Key Lime Pie
Upside Down Peach Praline Pie

2nd Place/Most Pleutiful—Carol Krumbach

things you need

**Crust:**
- 2 cups all purpose flour
- 1 Tbl sugar
- 1/2 tsp salt
- 3/4 cup vegetable shortening
- 1 large egg (lightly beaten)

**Filling Base:**
- 1 egg (beaten with 1 Tbl water)

**Filling:**
- 3 lbs (6 cups sliced) peaches (ripe but firm)
- 1 Tbl lemon juice
- 1/2 tsp vanilla
- 1/2 cup brown sugar
- 1/2 cup Sugar
- 4 Tbl cornstarch or quick-cooking tapioca
- 1/4 tsp nutmeg
- 1/2 tsp cinnamon
- pinch Salt
- 2 Tbl butter

1 tsp Vinegar
3-4 Tbl cold water
1/4 cup brown sugar (packed_
1 Tbl butter or margarine (melted)
1 Tbl corn syrup
1/3 cup pecan halves
2 pie crusts
here’s how

Crust

1. Combine flour, sugar and salt in bowl.
2. Cut shortening into flour mixture until shortening resembles size of large peas.
3. Stir together egg and vinegar in small bowl; stir into flour mixture, mixing slightly.
4. Add water, 1 Tbsp. at a time, mixing just until dough is moist enough to form a ball. Shape dough into 2 balls.
5. Flatten 1 ball to ½” thickness, rounding and smoothing edges.
6. On lightly floured surface, roll each half of dough into a 11” circle. Yield: 9” double-crust pie shell.

Filling Base

1. In 9-inch pie pan, stir together brown sugar, melted butter and corn syrup. Spread evenly in bottom of pie pan.
2. Arrange pecans on top of sugar mixture.
3. Prepare pie crust and place bottom crust over pecans in pie pan. Cover it lightly with plastic wrap and chill while preparing the peach filling.
4. Preheat the oven to 425º.

Filling

Peel and slice peaches into ¾” thick slices. Stir in lemon juice and vanilla.

Toss the sugars with the cornstarch or tapioca, spices and salt and sprinkle evenly over peaches. Gently stir to combine.

Moisture-proof the bottom crust with the egg glaze (the egg mixed with water) and spread peaches into crust, slightly mounding the fruit in the center.

Dot the peach slices with little pieces of the butter.

Roll the other half of the pastry out to make the top crust. Brush the ½” overhang with the egg glaze and fit the top crust over the fruit. Leave a ¾” overhang and trim away the rest.

Fold the top edge under the bottom crust overhang and pinch together to seal. Cut vent holes in top crust and brush with the remaining egg glaze. Sprinkle with sugar.

Set the pie in the lower third of the preheated oven and bake 10 minutes.

Reduce heat to 350º, raise the pie to the center of the oven and continue baking 35-45 more minutes, or until golden brown and bubbly. Cover the crust with foil strips if it browns too quickly. Remove from oven.

Let cool for a few minutes, then loosen edge of pie and carefully invert onto serving plate. Serve warm or cold.

Upside Down Peach Praline Pie
2007 Winners

Most Pieutiful:

1st Place:
Eve’s Apple Pie
Jennifer Kadanaga

2nd Place:
Crust Blueberry Pie
Kathleen Paul

3rd Place:
Chocolate Bourbon Pecan Pie
Hortensia Gomez-Tirella
2007 Entrants
2007 Winners

Most Pieutiful
Eve’s Apple Pie

1st Place Winner—Jennifer Kadanaga

things you need

Crust:

2 cups flour (sifted)
1/4 tsp Salt
1/2 cup butter
1 large egg (lightly beaten)
8 Tbl ice cold water

Filling:

2 large Granny Smith apples
2 large Rome apples
1 cup sugar
1 Tbl flour
2 Tbl corn starch
1/4 tsp nutmeg
1/2 tsp cinnamon

here’s how

Bake at 425 degrees for 15 minutes.

Drop temperature to 400 degrees and bake an additional 50 minutes.
# Double-Crust Blueberry Pie

2nd Place Winner—Kathleen Paul

## Things you need

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Crust:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 sticks</td>
<td>cold butter</td>
<td></td>
</tr>
<tr>
<td>1/4 tsp</td>
<td>salt</td>
<td></td>
</tr>
<tr>
<td>2 cups</td>
<td>all purpose flour</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>cold water</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>sugar</td>
<td></td>
</tr>
<tr>
<td><strong>Filling:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6—1/2 pint baskets</td>
<td>blueberries</td>
<td></td>
</tr>
<tr>
<td>2 Tbl</td>
<td>tapioca</td>
<td></td>
</tr>
<tr>
<td>3/4 cup</td>
<td>Sugar</td>
<td></td>
</tr>
<tr>
<td>1 Tbl</td>
<td>fresh lemon juice</td>
<td></td>
</tr>
<tr>
<td>1/4 cup</td>
<td>flour</td>
<td></td>
</tr>
<tr>
<td>2 Tbl</td>
<td>cornstarch</td>
<td></td>
</tr>
<tr>
<td>2 tsp</td>
<td>vanilla</td>
<td></td>
</tr>
</tbody>
</table>

grated lemon peel
here’s how

Crust

1. Cut the butter into small cubes.
2. Use your food processor to mix dry ingredients.
3. Add butter and pulse until mixture is crumbly.
4. Add water and mix until the dough pulls away from sides of the bowl.
5. Cut the dough in half and refrigerate for at least 30 minutes.

Filling

1. Preheat oven to 400 degrees, position rack on lower third of oven.
2. Combine above ingredients in bowl with 6 pints of blueberries. Crush remaining half pint of blueberries with back of a spoon and add to mixture.
3. Let stand for 10-15 minutes.
4. Roll out dough for 9” pie tin. Add ingredients.
5. Roll out second disk of dough and place over fruit and crimp the edges.
6. Place pie on baking sheet. Bake 15 minutes at 400 degrees. Reduce heat to 350 and cook for 45-50 more minutes.
7. Bake until filling bubbles thickly in the center. Cover crust edges halfway through cooking time with foil to prevent over browning. Cool pie on rack at least 5 hours.

Double-Crust Blueberry Pie
Chocolate Bourbon Pecan Pie
3rd Place Winner—Hortensia Gomez-Tirella

things you need

3 extra large
Eggs (lightly beaten)

1 cup
sugar

2 Tbl
unsalted butter (melted)

1 cups
dark corn syrup

1 tsp
vanilla

1/4 cup
bourbon

1/2 cup
semisweet chocolate morsels

1 cup
whole pecans

1—10 inch
pie crust

here's how

1. Preheat oven to 375 degrees.

2. Combine eggs, sugar, butter, syrup, vanilla and bourbon. Mix well.

3. Sprinkle chocolate chips over the bottom of the unbaked pie crust; cover with pecans.

4. Pour filling over chips and pecans. Bake for 35 to 40 minutes, or until knife inserted halfway between the center and the edge comes out clean.

5. Set aside for at least 30 minutes before cutting. Makes 8 servings.
2006 Winners

1st Place:
Apple & Blueberry Pie
Donna Sando

2nd Place:
Extra Large Cherry Pie
Leigh Tobias

3rd Place Tie:
Peachy Ginger Pie
Kira Kosove

3rd Place Tie:
Berry Bouquet Pie
SukGin Alberty
2006 Winners
Apple & Blueberry Pie

1st Place Winner – Donna Sando

things you need

5-6 large tart apples (Granny Smith or Pippin)
3/4 cup fresh blueberries
1 Tbl fresh lemon juice
3/4 cup Sugar
1/3 cup flour
1 Tbl cornstarch
1/4 tsp salt
1 tsp Cinnamon
1/4 tsp nutmeg
1/4 cup butter (softened)
1 package Betty Crocker pie crust mix
here’s how

1. Make pie crust, refrigerate.
2. Peel and cut apples into even slices, add in lemon juice and blueberries. Set aside.
3. Mix together sugar, flour, cornstarch, salt, cinnamon, and nutmeg.
4. Add butter and mix until crumbly. Roll out pastry crust.
5. Add sugar and butter mixture to apple/blueberry mixture.
6. Put in pastry lined pan and cover top with pastry.
7. Bake at 350° degrees until apples are tender, 55 to 60 minutes.
8. Cool and serve.

Apple & Blueberry Pie
Double-Crust Blueberry Pie
2nd Place Winner—Kathleen Paul

things you need

<table>
<thead>
<tr>
<th>Crust:</th>
<th>Filling:</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 sticks cold butter</td>
<td>6 1/2 pint baskets blueberries</td>
</tr>
<tr>
<td>1/4 tsp salt</td>
<td>2 Tbl tapioca</td>
</tr>
<tr>
<td>2 cups flour</td>
<td>3/4 cup sugar</td>
</tr>
<tr>
<td>1/4 cup cold water</td>
<td>1 Tbl fresh lemon juice</td>
</tr>
<tr>
<td>1/4 cup sugar</td>
<td>1/4 cup flour</td>
</tr>
<tr>
<td></td>
<td>2 Tbl cornstarch</td>
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<tr>
<td></td>
<td>2 tsp vanilla</td>
</tr>
<tr>
<td></td>
<td>grated lemon peel</td>
</tr>
</tbody>
</table>

2n Place Winner—Kathleen Paul
here’s how

Crust

1. Cut the butter into small cubes.
2. Use your food processor to mix dry ingredients.
3. Add butter and pulse until mixture is crumbly.
4. Add water and mix until the dough pulls away from sides of the bowl.
5. Cut the dough in half and refrigerate for at least 30 minutes.

Filling

1. Preheat oven to 400 degrees, position rack on lower third of oven.
2. Combine above ingredients in bowl with 6 pints of blueberries.
3. Crush remaining half pint of blueberries with back of a spoon and add to mixture. Let stand for 10-15 minutes.
5. Roll out second disk of dough and place over fruit and crimp the edges.
6. Place pie on baking sheet. Bake 15 minutes at 400 degrees.
7. Reduce heat to 350 and cook for 45-50 more minutes. Bake until filling bubbles thickly in the center.
8. Cover crust edges halfway through cooking time with foil to prevent over browning.
9. Cool pie on rack at least 5 hours.

Double-Crust Blueberry Pie
Peachy Ginger Pie

3rd Place (Tie) - Kira Kosove

things you need

Crust:
1 traditional
depth dish pie crust

Streusel Crumb Topping:
6 Tbls
unsalted sweet butter (room temperature)
1/4 cup
light brown sugar
1 egg white (lightly beaten)
1/2 tsp
vanilla extract
1/4 cup
all purpose flour
1/8 tsp
kosher salt
1/8 tsp
Cinnamon

Filling:
6—10
Peaches (depending on size)
1 Tbl
Fresh lemon juice
1/2 cup
Sugar (more if peaches are not quite ripe)
1/4 tsp
ground cinnamon
1/8 tsp
fresh nutmeg
pinch
all spice
1 Tbl
freshly grated/minced ginger
(use less if desired)
1 1/2 Tbl
Cornstarch (less if peaches are not very juicy)
1-2 Tbl
heavy cream or half & half
2 Tbl
unsalted butter (cut into bits)
here’s how

Crust

1. Preheat oven to 450°.
2. Set aside prepared deep pie shell with unbaked piecrust.

Filling

1. To peel peaches: bring pot of water to boil and drop them in, a couple at a time for 10-30 seconds, or until the skins loosen. Immediately plunge into an ice water bath. Slip the skins off using a paring knife if needed. The pit, slice and toss the peaches with lemon juice.

2. In large bowl mix together the dry ingredients: sugar, cinnamon, nutmeg, allspice, and ginger.

3. Toss the peaches in the dry mixture.

4. In small bowl, place the cream or half & half and slowly sift in the cornstarch. Stir until smooth adding liquid as needed or lessening cornstarch. The idea is to have a thick liquid to bind the pie, not a thick paste. You can judge by how juicy the peaches are. Add to peaches and stir.

5. Pour entire peach mixture into the piecrust and dot with butter.

Filling

1. Using fork, combine butter and brown sugar in a small bowl. Mix in slightly beaten egg white and vanilla. Sift together flour, salt and cinnamon into the butter mixture and stir until combined. Sprinkle bits of the mixture evenly over the top of the pie.

2. Bake for 10 minutes at 450° and then for 40-50 minutes at a reduced temperature of 350°. If you see the crust is getting too brown, place strips of aluminum foil around the edges of the pie.

3. Allow the pie to cool and serve with a generous helping of freshly whipped cream.

Peachy Ginger Pie
Berry Bouquet Pie

3rd Place (Tie) - SukGin Alberty

Enjoy the fresh fruits of summer with a combination of “bouquet” of seasonal berries. This pie can be made even more special with flower shape cutouts on the top crust and extra garnishes of the berries arranged to look like flowers.

things you need

1—9” double pie crust
1 cup strawberries (halved)
1 cup blackberries
1 cup raspberries
1/2 cup blueberries
1 cup sugar
1/3 cup all-purpose flour
1/2 tsp Cinnamon

1/8 tsp salt
2 eggs (beaten)
1/2 cup sour cream
1/2 cup sugar
1/2 cup all-purpose flour
1/4 cup butter
1. Preheat oven to 350º F.

2. Combine 1 cup sugar, 1/3 cup flour, cinnamon and salt. Add eggs and sour cream, stirring until blended.

3. Line pie dish with one pie crust. Place berries in pastry shell, and spoon sour cream mixture over berries.

4. In another bowl, combine ½ cup sugar and ½ cup flour. Cut in butter or margarine with pastry blender until mixture resembles coarse meal. Sprinkle this mixture over sour cream mixture and berries in the pie shell.

5. *Cover with remaining pie crust. Crimp and flute edges and cut a few slits in the center.

6. Bake for 50 – 55 minutes, or until lightly browned. If desired, garnish with additional berries and mint leaves.

*If desired, cut out flower shapes and leaves in the pastry dough and reserve the cut out shapes. Cover with pastry crust and use egg wash to place reserved cutouts on pie shell.
2005 Winners

1st Place:

2nd Place:

3rd Place:
2004 Winners

1st Place:

2nd Place:

3rd Place:
2004 Winners
2003 Winners

1st Place:
Nectarine Crumble Pie
Marla Cusack

2nd Place:
Peach, Nectarine, Blackberry Pie
Janis Barquist

3rd Place Tie:
Beverly Hills Apple Pie
Heather & Ross Regen
2003 Winners
Nectarine Crumble Pie

1st Place Winner—Marla Cusack

things you need

Crust:
- 3 cup flour
- 1 1/2 tsp salt
- 1 1/2 tsp warm water
- 1 cup shortening
- 1 1/2 tsp white vinegar

Filling:
- 6 lg nectarines (pitted & diced)
- 2 Tbl light brown sugar (packed)
- 1 1/2 Tbl quick cooking tapioca
- 1 Tbl granulated sugar
- 1/2 orange

Topping:
- 1 1/4 cup flour
- 1/3 cup light brown sugar (packed)
- 1/2 cup unsalted butter (melted)
- 1 Tbl cornmeal
- 1/3 cup sugar
here's how

Crust

1 Preheat oven to 375 degrees

2 Add white vinegar, then add enough warm water to make ½ c in a measuring cup

3 Put flour, shortening & salt into a large mixing bowl & mix with your hands until well combined.

4 Add water mixture & continue mixing dough with your hands to form rough ball. Divide into 2 equal pieces & shape each into a flat disk. Wrap disks in plastic & refrigerate for 1 hour.

5 The remaining crust can be frozen for another use.

6 Roll out dough between two sheets of plastic wrap. Transfer dough to pie plate, trim edges & decorate. Press a large sheet of foil inside the pie shell & add dried beans or ceramic pie weight over foil.

7 Bake for 20-25 min until dough looks dry & is light in color. Carefully remove foil & weights.

8 Continue to bake until pie shell is golden brown, 10-15 min longer. Remove from oven & cool on wire rack.

Filling

1 In a Large bowl, combine fruit with sugars & tapioca.

2 Add to a large oven proof dish & cook for 20 min. until fruit comes out of the oven, squeeze the juice of ½ an orange over the fruit & gently stir.

Topping

4 Combine flour, cornmeal & sugars in a mixing bowl. Add melted butter & stir with a fork until the dry ingredients are incorporated. There should be large chunks as well as pea-sized pieces mixed throughout.

5 Line a rimmed baking sheet with parchment paper & spread topping in an even layer on the baking sheet.

6 Bake 5 min or until golden brown. Cool enough to handle. Any extra can be stored in the freezer in a bag.

7 Reduce the oven temp to 350 degrees.

8 Place baked pie crust on baking sheet, add nectarine filling & top with crumble.

9 Bake for 10 min. Cool on wire rack & serve at room temp

Nectarine Crumble Pie
Peach, Nectarine, Blackberry Pie
2nd Place Winner—Janis Barquist

things you need

Dough:
2 cup flour
pinch salt
1/4 cup water (sufficient to make dough)
10 Tbl butter
1 lg pinch salt

Filling:
7 ripe farmer’s market peaches
4 farmer’s market nectarines
1 cup blackberries
2/3 cup brown sugar
2 Tbl flour
2 Tbl butter (cut into pieces)
nutmeg cinnamon

here’s how

1 Line pie pan.
2 Fill with filling.
3 Put lattice top on top of pie
4 Bake at 450 for 10 minutes
5 Reduce heat to 350 degrees and bake until done, about 45 min more
Beverly Hills Apple Pie

3rd Place Winner—Heather & Ross Regen

things you need

2 1/4 cup flour
2 sticks butter
5-5 1/2 tsp water
1 cup sugar
6-8 Granny Smith apples
2-3 tsp cinnamon

here’s how

1. Brush with egg whites.
2. Sprinkle with sugar on top
3. Bake 40 minutes at 425 degrees
4. Use 2 crust pie shell
Casita Blueberry Pie

Lisa Primavera

things you need

Crust:

1 cup flour

1/2 tsp salt

6 Tbl butter (softened)

1 Tbl lemon juice

2 Tbl Sugar

1 egg yolk

1/2 tsp vanilla

Filling:

6 bag frozen blueberries

1/4 cup arrowroot flour

1/4 cup Water or juice (dissolve arrowroot powder in this)

3/4 cup pomegranate juice

3/4 cup sugar

Garnish:

fresh raspberries

Sprigs mint
here’s how

Crust

1 Combine flour, sugar & salt. Cut in butter until mixture is the consistency of cornmeal.

2 Make a well & add egg yolk, vanilla & lemon juice.

3 Stir with fingers until it forms a ball. Cover & refrigerate for 30 min. Roll out to 1/8” thick & line a pie pan.

4 Blind bake at 400 degrees for 10 min or until golden. Allow to cool.

Filling

1 Place blueberries, juice & sugar in saucepan. Cook until blueberries release their juices. Smash them with a potato masher.

2 Add arrowroot & bring to a boil for three minutes or until mixture thickens & turns silky.

4 Allow to cool for an hour. Turn filling into cooked crust & refrigerate overnight.

5 Garnish with berries & mint before serving.

Casita Blueberry Pie
Baby Sol’s Lime Dream

Michael Salama

things you need

Crust:
1 cup flour
6 Tbl butter (softened)
1 egg yolk
1 Tbl lemon juice
2 Tbl Sugar
1/2 tsp salt
1/2 tsp vanilla

Filling:
1 cup superfine sugar
1 cup cream
1 cup lime juice
4 eggs
here’s how

**Crust**

1. Combine flour, sugar & salt. Cut in butter until mixture is the consistency of cornmeal.

2. Make a well & add egg yolk, vanilla & lemon juice. Stir with fingers until it forms a ball.

3. Cover & refrigerate for 30 min

4. Roll out to 1/8” thick & line a tart tin.

5. Prick holes, line with parchment paper, fill with beans, blind bake at 350 for 10 min

**Filling**

1. Place ingredients into a bowl & mix to combine. Skim any bubble that forms on top.

2. Pour into shell & bake at 315 for 20-25 min or until set.

4. Refrigerate until firm

Baby Sol’s Lime Dream
Heavenly Deluxe Rhubarb Cream Meringue pie

Margaret Langlois

things you need

Crust:

1 1/2 cup flour
2 Tbl Sugar
8 Tbl cold butter
3/4 cup pecans (finely chopped)
2 egg yolks
3 Tbl water
salt

Filling:

4 Tbl cornstarch
1/8 tsp salt
2 eggs
1 tsp vanilla
3/4 cup Sugar
2 cup milk
1 Tbs butter
here's how

Crust
1. Place the flour, salt to taste, & sugar in a mixing bowl.
2. Cut the butter into small bits & add it. Using your fingers of a pastry blender, cut the butter until it has the texture of coarse meal.
3. Add the egg yolks & lemon juice & water while kneading the dough quickly until it will hold together. Shape the dough into a ball & wrap in wax paper or plastic wrap. Refrigerate until ready for use. Let stand at room temp.
4. Bake on middle rack of the oven at 350 for 8-10 min
5. Prick holes, line with parchment paper, fill with beans, blind bake at 350 for 10 min

Cream Filling
1. Mix cornstarch, sugar & salt & add gradually to cold milk in saucepan. Stir constantly over med. Heat until mixture is thick & bubbles (4-5 min).
2. Beat eggs slightly & add part of the hot mixture. Blend & return to saucepan. Cook, stirring constantly, for 2 min. Remove from heat & blend in butter. Add vanilla.
4. Cool & pour into baked 9" pie shell. Rhubarb filling to be spread over cream filling (all ingredients must be cold before placing on the baked pie shell) best to refrigerate cream filing & rhubarb filling until ready to add meringue for baking.

Heavenly Deluxe Rhubarb Cream Meringue Pie
Laura & Joshua Cohen’s
Apple Crumble Pie
Laura & Joshua Cohen

things you need

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Quantity/Measure</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Crust:</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 cup</td>
<td>flour</td>
<td></td>
</tr>
<tr>
<td>1 tsp</td>
<td>cinnamon</td>
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<tr>
<td>1 tsp</td>
<td>salt</td>
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<tr>
<td>3/4 Tbl</td>
<td>shortening</td>
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<tr>
<td>6-7 Tbl</td>
<td>apple juice (ice cold)</td>
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<tr>
<td><strong>Filling:</strong></td>
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<tr>
<td>7 +</td>
<td>apples (peeled &amp; sliced)</td>
<td></td>
</tr>
<tr>
<td>1 tsp</td>
<td>cinnamon</td>
<td></td>
</tr>
<tr>
<td>3/4 cup</td>
<td>sugar</td>
<td></td>
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<tr>
<td><strong>Topping:</strong></td>
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<td></td>
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<tr>
<td>3/4 cup</td>
<td>oats</td>
<td></td>
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<tr>
<td>3/4 tsp</td>
<td>cinnamon</td>
<td></td>
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<tr>
<td>1 stick</td>
<td>margarine/butter</td>
<td></td>
</tr>
<tr>
<td>1/2 cup</td>
<td>walnuts (chopped)</td>
<td></td>
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<tr>
<td>1/4 tsp</td>
<td>salt</td>
<td></td>
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</tbody>
</table>
here's how

1. Preheat oven to 400 degrees

2. Make crust first.


4. Slowly add just enough ice cold apple juice to make a ball. Refrigerate in plastic wrap in a flat disk shape.

5. Meanwhile peel & slice apples.


7. In a separate bowl, mix together dry ingredients for topping.

8. Add pieces of margarine with your fingers until you have chunks.

9. Roll out dough. Place inside 9" pie pan. You may have extra dough for another pie, another day)

10. Place apples in crust.

11. Crumble topping on top of apples.

12. Bake at 400 degrees for 35-45 min until nicely browned & bubbly.

**We think our apple crumble pie is best to eat when it’s warm with some vanilla ice cream on the side. Joshua is 6.
Melani’s Rhubarb Pie

Melani Shaum

things you need

Crust:

1 1/2 cup all purpose flour
1/2 cup cake flour
6 oz unsalted butter (chilled & diced)
1/4 cup vegetable shortening
1/4 tsp salt
2 Tbl sugar
1/4 cup ice water

Filling:

2 1/2 lbs rhubarb (trimmed & chopped)
2 tsp cinnamon
1/2 tsp nutmeg
2 cup sugar
1/2 cup tapioca
1 vanilla bean (sliced)
here's how

1. Combine flours, sugar, salt. Add Butter. Pulse in food processor, 5-6 times.
2. Add shortening & water. Pulse 2-3 times.
4. Place 1 crust in 10” pie plate.
5. Add filling, dot with extra unsalted butter.
6. Place second crust on top, seal edges.
7. Sugar the top, cut slits.
8. Bake at 400 degrees for 20 min.

**Great with vanilla ice cream**
Sheila’s Apple Pie
Sheila Gallegos

things you need

Crust:
2 1/2 cup all purpose flour
1 tsp salt
1/3 cup cold water
1 tsp sugar
1/2 lb cold butter

Filling:
4 Granny Smith Apples
4 Fuji Apples
2 Tbl cinnamon
1/2 cup sugar
1/3 cup flour

Topping:
1 cup Butter
3/4 cup flour
1 cup brown sugar
1 container apple crumb mix
here's how

**Crust**

1. Chop butter into tiny pieces.
2. Mix all ingredients together.
3. Add extra flour if necessary. Mix Well.
4. Roll the dough from center out.

**Filling**

1. Slice peeled apples into thin pieces.
2. Mix together all ingredients.
3. Pour into pie crust

**Topping**

1. Mix all ingredients.
2. Sprinkle evenly over fruit.
3. Cover edges with aluminum foil, remove foil at 45 minutes.
4. Bake at 350 degrees for 1 hour

Sheila’s Apple Pie
Old-Fashioned Apple Pie

Lauren Miller

things you need

Crust:

2 1/2 cup all purpose flour
1 tsp sugar
1 cup unsalted cold butter (chilled & cut into small pieces)
1 tsp salt
1/4 to 1/2 cup ice water

Filling:

2 Tbl all purpose flour
12 Granny Smith Apples
3/4 sugar
1 lemon (zest & juice)
1/2 tsp nutmeg
2 Tbl unsalted butter
1 1/2 tsp cinnamon
1 lg egg (beaten)
pinch ground cloves
here’s how

Crust

1. In the bowl of a food processor, combine flour, salt & sugar. Add butter. Process until the mixture resembles coarse meal, 8-10 seconds.

2. With machine running, add ice water in a slow, steady stream through feed tube.

3. Pulse until dough holds together, not more than 30 seconds.

4. Divide dough into two equal balls. Flatten to a disk & wrap in plastic.

5. Chill for 1 hour.

6. On a lightly floured surface, roll out crust into two 1/8" thick circles to a diameter slightly larger than that of an 11" plate.

7. Press one pastry circle into the pie plate.

8. Place the other circle on waxed paper & cover with plastic wrap.

9. Chill until firm, about 30 min.

Filling

1. Preheat oven to 375 degrees

2. In a large bowl, combine apples, sugar, lemon zest, juice, spices & flour. Toss well.

3. Spoon into pie pan. Dot with butter & cover with remaining pastry circle.

4. Cut several steam vents across top. Seal by crimping edges as desired. Brush with beaten egg & sprinkle with additional sugar.

5. Bake until crust is brown & juices are bubbling, about 1 hour.

6. Let cool on wire rack before serving.

Old-Fashioned Apple Pie
A Stellar Coconut Pie

Elizabeth Clinco

things you need

2 cup milk
3/4 cup Sugar
1/2 cup biscuit mix
1/4 cup butter
1 1/2 tsp Vanilla
1 cup flaked coconut
4 eggs

here’s how

1. Combine milk, sugar, biscuit mix, eggs, butter and

2. Blend for 5 min.

3. Pour into greased pie pan and let stand for 5 min,

4. Bake at 350 degrees for 40 minutes.

5. Serve warm or cold.
Lime Pie
Kevin Mullaney

things you need

1 3/4 cup graham cracker crumbs
2 Tbl sugar

6 Tbl butter (melted)
1 Tbl lemon juice

3 lg Lily’s eggs, separated
2 tsp lime rind, grated

1—14oz can sweetened condensed milk
2 Tbl sugar

1/2 cup fresh lime juice
1 cup whipping cream

1 Tbl powdered sugar
1/2 tsp vanilla extract

garnish w/ quartered lime slices

here’s how

1 Combine graham crackers, sugar, & butter, press into bottom (up 1" of sides) of a spring form pan. Cover & chill at least 1 hour.

2 Whisk egg yolks; add condensed milk & next 3 ingredients, whisking until smooth.

3 Beat egg whites at high speed until foamy, gradually add 2 Tbs sugar, beating until soft peaks form. Fold into yolk mixture, spoon into prepared crust.

4 Bake at 325 degrees for 15 to 20 min or until set & lightly browned. Cool on a wire rack; cover & chill 8 hours.

5 Beat whipping cream at high speed until slightly thickened; add powdered sugar & vanilla, beating until soft peaks form.

6 Remove sides of spring-form pan, dollop whipped cream around top of pie. Garnish & serve.
Old-Fashioned Apple Pie

Lauren Miller

things you need

Crust:

2 1/2 cup all purpose flour
1/4 Tbl butter
3 Tbl solid white shortening
1/4 tsp salt
1/2 cup ice water

Egg Wash:

1 egg yolk
1 tsp Water

Filling:

6-8 medium Granny Smith or Macintosh apples (cored, peeled & sliced thin)
1 cup walnuts (ground into a paste in a food processor)
8 fresh dates (seeds removed, chopped)
here’s how

**Crust**

1. In a large bowl, using a pastry blender, blend flour, salt, butter & shortening until fully incorporated.

2. Add ice water, 2 Tbs at a time, blending well after each addition.

3. Remove from bowl & knead once or twice on a well floured board. Divide dough into 2 equal parts.

4. Roll out one piece to fit your pie dish fully, put it in the dish & trim excess. Refrigerate for 30 min.

5. Line dish with tin foil & weights, bake at 400 for 20 min. Reduce heat to 350, remove weights & foil, bake 5-10 min more, or until surface of crust is dry & slightly brown. Remove from oven & let cool.

6. Roll out second piece of dough for top of pie.

**Filling**

1. Put apples into a large bowl.

2. In a smaller bowl, mix flour & cornstarch with melted butter until well incorporated.

3. Add flour mix and remaining ingredients to apples and stir until evenly distributed.

4. Lightly brush entire surface of cooled bottom crust with egg wash.

5. Fill crust with fruit mix.

6. Brush edges of crust with egg wash again and cover with top crust. Using a forks tines, work your way around the edge gently but firmly sealing top unbaked dough to the lower.

7. Wash the top crust with more egg wash or milk.

8. Bake at 350 for 45 min

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Apple Walnut Date Pie
Bing Cherry Pie

Kevin Mullaney

things you need

Crust:

1/2 cup flour
1 lb Butter (chilled & cut)
1 Tbl salt
1/2 cup ice water

Filling:

1 cup vanilla sugar
1/2 tsp ground cinnamon
1/2 Tbl orange zest
1 Tbl lemon juice
4 Tbl Cornstarch

1/2 cup almonds (toasted)
6 cups bing cherries (pitted)
3 Tbl unsalted butter
1 Tbl balsamic vinegarette

Glaze:

1 Tbl milk
1 Tbl sugar
here’s how

**Crust**

1. In a large stainless steel bowl, mix flour & salt. Cut butter in to small pieces.
2. Place flour in mixer & begin pulsing while adding butter. Scatter butter all around until coarse.
3. Begin adding iced water until dough holds together. Turn out the dough on a lightly floured surface. Cut into ½ lb (8 discs) and wrap in plastic, place in fridge.
4. Begin rolling out a disc at a time on a lightly floured surface. Roll out disc larger than pie pan, 12”. Drape one end over the buttered pie pan. Seal the sides of the pan. Leave 1” overlay around the pie pan, cut the excess away. Wrap in plastic and store in freezer for future use.

**Filling**

1. Preheat oven to 400 degrees.
2. Combine sugar, cinnamon, balsamic vinaigrette, orange zest & cornstarch in a bowl.
3. Layer almonds in bottom of a pastry shell.
4. Place remaining mixture over the cherries & toss lightly.
5. Empty cherry mixture into pie shell & spread evenly.
6. Sprinkle with lemon juice & dot with butter.
7. Roll out pastry disc & cut into 12/1” strips with a pastry wheel. Starting with longer strips, place strips in center of pie & continue with smaller strips to the edges. Turn 90 degrees & repeat.
8. Brush top of pie with glaze mixture.

**Bing Cherry Pie**
Angelic Apple Pie

Kira Kosove

things you need

5-6 cups
apples (peeled, cored, sliced thin)

2/3 cup
mix of brown & white sugar

1/2 tsp
cinnamon

dash
ground ginger

2-3 Tbl
cream

1-2 Tbl
cornstarch

1 whole
lemon juiced

pinch
salt

1/4 tsp
nutmeg

1/4 cup
walnuts (chopped)

2 tsp
vanilla

2-3 Tbl
butter

here’s how

1. Make a basic double crust recipe for a 9” pie. Chill dough.
2. Mix Fuji or Gala apples with Granny Smith.
3. Sprinkle lemon juice over apple slices.
4. Combine & sprinkle sugars, salt, cinnamon, nutmeg, ginger, & walnuts over apples.
5. Add cream, vanilla, & cornstarch to apples.
6. Layer apples into pie shell & dot with butter.
7. Place top crust on pie, vent & brush with cream & sugar.
8. Bake pie at 450 degrees for 10 min, then reduce to 350 degrees & bake for 45-50 min.
Apple Pie

Rachel Wachtel

things you need

Crust:
- 2 1/2 cup all purpose flour
- 1 tsp sugar
- 2 sticks unsalted butter (chilled & cut)
- 1 tsp salt
- 5 Tbl ice water

Filling:
- 8 small Fuji apples (peeled, cored & sliced)
- 2/3 cup sugar
- 1 whole lemon juiced
- 2 pinches allspice
- 1/2 tsp nutmeg
- 1 tsp cinnamon

dhere's how

Crust
1. Mix flour, salt, sugar & butter in a food processor, until it feels like a coarse meal. Then add the water, 1 Tbs at a time. The dough should stay together if squeezed between two fingers.
2. Next, split the dough in two pieces. Refrigerate for 30-60 min.
3. Roll out one piece of the dough & place it on an ungreased pie pan.

Filling
1. Mix the ingredients together and pour into pie crust.
2. Roll out the other pie crust and cover pie.
3. Brush top with water and sprinkle with a bit of sugar.
4. Bake at 425 degrees until apples bubble & the crust is golden brown.
5. Best served hot
Grammy Rose’s Razzle Dazzle Rhubarb Strawberry Pie

Judy Isenson

things you need

Pastry:
- 2 cup all purpose unbleached flour
- 3/4 tsp salt
- 1/4 cup milk
- 3/4 cup Shortening
- 1 Tbl vanilla sugar

Filling:
- 1 cup sugar
- 1/2 tsp salt
- 2 cup fresh strawberries (cleaned & sliced)
- 2 cups fresh rhubarb (cut into 1" pieces)
- 1/3 cup flour
- 2 Tbl unsalted butter
- dash Cinnamon & nutmeg
here’s how

Pastry

1. Preheat oven to 425 degrees
3. Cut pastry into 2 balls & flatten into discs, wrap in plastic & refrigerate while you make the filling.
4. When ready, roll out half the dough & place in a 10” pie plate.

Filling

1. Combine sugar, flour, salt, cinnamon & nutmeg.
2. Mix the fruits together & add the sugar mixture to the fruit.
3. Place fruit mixture in the pie crust & dot with butter.
4. Roll out second half of the pastry & place on top of the fruit mixture. Crimp the edges of the pie & seal the fruit inside. Make a few slashes with a sharp knife to release the steam.
5. Brush the top of the pie with 1 Tbs milk & sprinkle with additional spoonful of sugar.
6. Lower heat to 350 degrees and bake 40-50 min.

Grammy Rose’s Razzle Dazzle Rhubarb Strawberry Pie
May’s Amazing Pineapple Pie

things you need

1/2 cup sugar
1/4 tsp salt
1—20 oz can crushed pineapple (Do Not Drain)
1 Tbs cornstarch

1 Tbs butter
1 Tbs lemon juice
1/3 cup coconut flakes
1 crust for a 2 crust pie

here’s how

1  Preheat oven to 400 degrees

2  Mix cornstarch, sugar & salt. Combine with pineapple and juice in a small pan.

3  Heat, stirring constantly until it boils, if you don’t stir, it will burn. When it boils, keep going for 2 minutes. It should become clear. Remove from heat & stir in butter & lemon juice.

4  Optional: If wanted, stir in coconut flakes.

5  Put raw pastry into a pie pan and add filling. Cover second crust & make slits.

6  Bake at 400 for 25-35 min, until top crust is golden brown.
2002 Winners

1st Place:
Judy’s Apple Pie
Judy Tom

2nd Place:

3rd Place Tie:
Candy’s Chocolate Raspberry Cloud
Candy Carlson
2002 Winners
Judy’s Apple Pie

1st Place Winner—Judy Tom

things you need

Crust:

2 1/2 cups flour
1 tsp kosher salt
12 Tbl shortening (cut into small pieces)
2 Tbl sugar
6 Tbl unsalted butter (cold)
1/2 cup ice water
1 egg wash (egg beaten with 1 Tbl water)
crystal sugar

Filling:

1 1/4 cup sugar
3 Tbl Mochiko (sweet rice flour)
3 lb Granny Smith apples (peeled, cored, sliced thin)
1/4 tsp kosher salt
2 Tbl brandy
1 Tbl unsalted butter (cut into small pieces)
1 tsp cinnamon
1/4 tsp clove
2 Tbl unsalted butter
1 Tbl lemon juice
here’s how

Crust
1. Mix flour, sugar and salt.
2. Cut butter and shortening into the flour until the mixture looks course. Add water 1 tablespoon at a time, mixing with a large fork until the mixture comes together.
3. Gather the dough into a ball and flatten it into a large disc. Wrap it in saran and let chill in the fridge for at least an hour.

Filling
1. Mix the sugar, flour, spices and salt together in a large bowl. Add the apples and toss to coat.
2. Sprinkle the lemon juice and Brandy evenly over the apples. Set aside while you roll out the crust.
3. Remove piecrust from fridge and divide in half. Roll 1/2 out and line a 9 inch pie plate with Dough.
4. Transfer apple slices to another large bowl. Scrape all the collected juice from the apple mixture into a small sauce pan. Cook over medium heat until the juices thicken slightly. Return the thickened juices to the bowl with the apples, and toss lightly to coat
5. Arrange apples in prepared pie crust. The top with the butter. Roll out the remaining Dough, and place on top of apples. Press the edges of the crust together and flute or crimp decoratively.
6. Brush the top of pie with egg wash and sprinkle with the course sugar. Cut a few slits in top of pie
7. Bake in a 400° oven for one hour, or until apples are tender

Judy’s Apple Pie
Candy’s Chocolate Raspberry Cloud
3rd Place Winner—Candy Carlson

things you need

1 1/2 cups
chocolate wafer cookies (finely crushed)

2 cups
heavy cream

1 tsp
vanilla extract

1—9 oz package
thin chocolate wafers

1 Tbl
fresh mint leaves (chopped)

3 Tbl
butter (melted)

1/2 cup
sugar

1/2 cup
raspberry syrup

1/4 cup
fresh raspberries

1/8 cup
semi sweet chocolate

here’s how

Crust
1
To make crust: in a small bowl, mix together crushed cookies in melted butter. Press mixture into a 9 inch pie pan using your hands or the back of a spoon. Refrigerate until firm.

Filling
1
Whip 2 cups of cream until soft peaks form. Continue to whip while slowly adding sugar, followed by vanilla extract. Whip until stiff and then stir in half cup raspberry syrup.

2
Spread a layer of whipped cream mixture half inch deep into bottom of piecrust. Cover with a layer of chocolate cookies. Cover with another half inch layer of whipped cream mixture, followed by more cookies. If desired, slightly overlap the cookies, dipping them in whipped cream mixture before replacing them in pan. Continue alternating layers until cookies are gone, and finish with a layer of whip cream mixture. Cover carefully. Refrigerate at least 12 hours before serving. Pie will keep up to three days.

3
Just prior to serving, whip remaining half cup cream and cover pie with a fresh layer. If desired, garnish with fresh raspberries, mint leaves, and chocolate curls. Enjoy!
Old Fashioned Apple Pie
Michelle Davis & Alan woodard

things you need

**Crust (2—10” crust yield)**

- 2 2/3 cups all purpose flour
- 8 Tbl cold water
- 1 cup shortening
- 1 tsp salt

**Filling:**

- 1 cup sugar
- 1/4 tsp ground nutmeg
- dash salt
- 3-4 lg Pippen apples (sliced thin)
- 1/8 cup milk
- 1/3 cup semi sweet chocolate

here’s how

**Crust**

1. Cut shortening into flour and salt until it’s small piece size. Add water a little at a time. Using a fork to mix until moistened. Make two bowls of pastry and place on cloth covered board sprinkled lightly with flour. Roll pastry 2 inches larger than pie plate. Place one onto glass pie plate and press against bottom and sides firmly.

**Filling**

1. Preheat oven to 425°. Prepare pastry. mix sugar, flour, nutmeg, cinnamon and salt. Stir in apples. Put into pastry lined pie plate. Please pieces of butter on top. Cover with top pastry with slits in it. Lightly brush top of crust with milk or egg yolk and sprinkle sugar over it. Bake 15 minutes.
Aarons Fruit Crumble
Aaron Shuchman

things you need

1 1/2 lbs
cooking apples

2 Tbl
apple juice

1 1/2 cup
all purpose flour

2 Tbl
soft brown sugar

1 cup
mix of: blackberries, apricots, plums or raspberries

1/2 cup
butter

1/2 cup
cut oatmeal

pinch
salt

here’s how

1. Preheat the oven to 375°.

2. Grease the pie pan.

3. Peel the cooking apples, cut them into quarters, core and slice them.

4. Cook the apples with the brown sugar and the Apple juice until soft.

5. Put the apples into a pie pan and mix in the other fruit.

6. Cut butter and flour together in mixing bowl. Mix in oatmeal, light brown

7. Spread the crumble on top and bake for 30 to 40 minutes.
Nectarine & Berry Pie
Kathi Rothner

things you need

| 4 baskets | 8 Nectarines (sliced) |
| blackberries |  |
| 2 cups | 2 Tbl |
| sugar | cornstarch |
| 1 Tbl | 1 Tbl |
| cinnamon | lemon juice |
| 6 | 1 |
| egg whites | double crust pie recipe |

here’s how

1. Heat oven to 375°.
2. Pat dough into 9 inch pie pan.
3. Combine gently nectarines, blackberries, sugar and cornstarch, cinnamon and lemon juice.
4. Put into pie pan and cover with second crust. Seal edges. Prick top and brush with egg wash.
5. Bake 1 hour or until it bubbles and it is thick. Enjoy.
Apple Pie
Linda Koopersmith

things you need

**Crust:**
- 1 1/2 cups flour
- pinch sugar
- 3-4 Tbl ice water
- 3/4 tsp Salt
- 1/2 cup Shortening

**Filling:**
- 6 cups variety apples (peeled, cored, sliced thin)
- 2 Tbl flour
- 1/8 tsp nutmeg
- 3/4 cup sugar
- 3/4 tsp Salt
- 3/4 tsp cinnamon

here's how

1. In food processor mix flour, sugar and salt. Add shortening. Gradually add ice water, just enough to gather dough together, cleaning the bowl.

2. Divide dough, leaving a little more for the bottom crust. Roll into a ball and roll out crust on lightly floured board. Transfer to a pie pan.

3. Fill crust with pie filling and roll out second ball. Place on top of pie filling. Pinch together the top and bottom of cross, forming a fluted pattern.

4. Cut a small circle in center of pie and discard. With the end of a knife, cut small slits from center of circle to the edge of pie, about six in all.

5. Sprinkle with cinnamon sugar.

6. Preheat oven to 425°, place rack in center of oven.

7. Bake for 40 to 45 minutes. Or until apples are tender and crust is golden brown.
Yoo-Hoo Apple Pie

Heather Regen

things you need

2 sticks
butter

5—5 1/2 Tbl
water

1 cup
sugar

8
Granny Smith apples

4 Tbl
cinnamon

here’s how

1. This is enough for one two crust pie.
2. Prepare crust and then mix the eight granny Smith apples with 1 cup sugar and cinnamon.
3. Place mixture in lower crust, cover with upper crust.
4. Puncture and bake for 40 minutes at 450°.
Nectarine Blueberry Pie

Lisa Primavera

things you need

Crust:
2 cups flour
3/4 cup Crisco Shortening
1/2 tsp salt
5 Tbl butter (cold)

Filling:
4 lg nectarines
1/3–1/2 cup sugar
1 cup blueberried
2 Tbl arrow root powder
here’s how

1. Combine the four ingredients in crust in a bowl.
2. Cut in half of the shortening until mixture resembles coarse meal. Then cut in remaining shortening in till mixture has lumps the size of peas.
3. Sprinkle with cold water and gently need it until dough holds together.
4. Set aside in a cool place or refrigerate.
5. Preheat oven to 350°.
6. Skin the nectarines by placing them in boiling water for 30 to 45 seconds until skins come loose. Cool and cut into slices.
7. Mix filling ingredients in a bowl.
8. Roll out half of crust mixture for bottom crust. Roll to about ¼ to 1/8 inch thick, depending on your preference.
9. Place crust into pie pan and prick crust with a fork a few times. Turn filling into crust.
10. Roll out top crust and place on top of filter pie. Prick with a fork a few times or cut slits in a decorative pattern.
11. Bake for 50 to 60 minutes until golden. Smile.
Peach-Apricot Pie

Mahin Moezinia Rastegar

things you need

Crust:
2 cups flour
6—7 Tbl water or milk
6 oz unsalted butter
pinch salt

Filling:
3 lb apricots & peaches
1 tsp starch
2 oz almond sticks (soaked)
2/3 cup Sugar
3-4 Tbl amaretto
here’s how

Crust

1  Sift the flour and salt.

2  Soften the butter and mix with the flour. Mix until the butter is absorbed by the flour completely.

3  Add the water gradually. Mix well, rolling together and shape it as a ball. Cover and leave it for 45 minutes at room temperature.

4  Take 2/3 of the dough, spread it on a floured board to 1/5 of an inch. Put it in the pie pan and bake it for 30 minutes at 325°.

Filling

1  Peel the apricots and the peaches. Discard the pits. Slice into wedges.

2  Add the sugar and let it stay for an hour.

3  Put it in a pan on medium heat, bring it to a boil until half cooked. Take the food out, add the starch and let it boil in till very thick.

4  Add almonds and Amaretto. Continue boiling until very thick and reduced to 5 to 6 tablespoons liquid. Pour it over the fruit.

5  Spread all the fruit over the half baked crust evenly.

6  For the top surface, roll the remaining go to a very thin sheet, about an eighth of an inch thick. Make a big hole in the middle and cover the pan. Decorate and spread with egg wash.

7  Bake for 45 minutes at 325° until golden

Peach-Apricot Pie
Absolutely Authentic Key Lime Pie

Liza Lynn

things you need

Filling:
1—8” pie crust (baked)
1/2 cup key lime juice
1—14 oz can sweetened condensed milk
4 egg yolks

Meringue:
4 egg whites
1/4 tsp cream of tartar
1/2 cup sugar

here’s how

1 Mix filling ingredients in mixing bowl. Pour into baked pie crust.

2 Whip egg whites and cream of tartar, adding sugar gradually, until mixture is frothy and stiff.

3 Spoon and spread onto pie filling, making peaks. Bake in moderate oven (250 degrees), until peaks turn golden brown.
Amore Amaretto Pie
Angela De Lorenzo

things you need

Crust:
- 1/2 cup sweet butter (melted)
- 1 1/2 oz bittersweet chocolate (melted)
- 3 1/2 oz amaretti cookies (crushed)

Filling:
- 7 oz bittersweet chocolate
- 2 eggs
- 7/8 cup heavy cream
- 1 3/4 cup cream cheese
- 5 Tbl sugar
- 1/4 cup amaretto liquor

here's how

1. Mix the butter and crushed amaretti crumbs then press into the base of the pan. Chill the pan while making the filling.
2. To make the filling, chop the chocolate and melt in a heatproof bowl set over a pan of steamy water.
3. Remove from the heat, stir smoothly then let it cool.
4. Put the cream cheese, eggs, and sugar into the bowl of a food processor and process until combined.
5. Add the cream and process again until just mixed.
6. With the machine running, add the melted chocolate and amaretto.
7. Spoon the filling into the prepared pan and smooth the surface.
8. Bake in a preheated oven at 325° for 40 minutes until firm. Let it cool overnight. Decorate, serve and enjoy!!
Mama Salama’s Derby Pie
Michael Salama

things you need

Crust:
1 cup
flour
1/2 cup
Crisco shortening
1/4 tsp
Salt
2-3 Tbl
cold water

Filling:
2
eggs
1 stick
unsalted butter (melted & cooled)
1 cup
Pecans (chopped & roasted)
1 tsp
vanilla extract
1 cup
sugar
1 cup
Chocolate chips
1 Tbl
bourbon

here’s how

1. Preheat oven to 350 degrees
2. Combing flour and salt in a bowl.
3. Cut in half of the shortening until mixture resembles coarse meal.
4. Then cut in remaining shortening until mixture has lumps the size of peas. Sprinkle with cold water and gently knead until dough holds together.
5. Set aside in a cool place or refrigerate.
7. Reduce speed to low, add flour and beat until thoroughly combined.
8. Add chocolate chips, nuts, bourbon and vanilla.
9. Roll out half of crust mixture for bottom crust. Roll to about ¼ - 1/8 inch thick, depending on your preference. Place crust into pie pan and prick crust with a fork a few times.
10. Turn filling into crust. Smooth top of filling.
11. Bake 40 minutes until golden brown. Dance a jig for luck.
Banana Monster Cream Pie

Andrea Quinn

things you need

**Crust:**
- 1 cup flour
- 1/3 cup shortening
- 1/2 tsp Salt
- 2-4 Tbl ice water

**Filling:**
- 3/4 cup sugar
- 1/4 cup corn starch
- 1/4 tsp salt
- 2 Tbl vanilla
- 3 cup milk
- 3 egg yolks
- 2 Tbs butter
- 3 bananas

here’s how

**Crust**

1. In a medium bowl combine flour and salt, mix well. Cut in shortening until mixture becomes grainy.
2. Sprinkle in water a Tbs at a time til the mixture becomes doughy. Press dough into a ball, roll out and press into pan.
3. Bake at 450 degrees for 9-12 minutes, cool

**Filling**

1. Preheat oven to 450 degrees
2. Combine sugar, cornstarch and salt in a medium saucepan.
This Is My Daddy’s Key Lime Pie

Ann Giblin

things you need

1 can condensed milk
1/2 cup Florida lime juice
6 Tbl sugar
4 egg yolks
7 egg whites
1/2 tsp cream of tartar
1—8” pie shell

here’s how

1 Bake and cool pie shell.
2 Pre-heat oven to 350 degrees.
3 In a large bowl mix milk, yolks and lime juice together.
4 In a smaller bowl, beat 1 egg white stiff, gently fold into mixture. Pour mixture into cooled pie shell.
5 Beat the remaining 6 egg whites, gradually adding sugar and cream of tartar until peaks form.
6 Spread meringue over pie, reaching edges and creating dramatic peaks and valleys.
7 Place on baking sheet, in middle of oven. Bake until meringue is golden brown, 12-15 min. Cool 3 hours.
8 To Cut, dip slicing knife in hot water.
Kathy’s Nut Pie

Kathy Merrick

things you need

1/3 cup butter
1 egg yolk
2 Tbl heavy cream
1/4 cup butter
1/4 cup sugar
1 cup flour
2/3 cup brown sugar
1/4 cup corn syrup
pecans, almonds, raisins, etc

here’s how

1. Press shell into 9” pie plate, bake at 350 degrees for 7 minutes.
2. In a saucepan, boil filling for 1 minute.
3. Fill with nuts and raisins (2 cups), pour over filling.
4. Bake at 350 degrees for 12 minutes
Apfel Kuchen

Laura Ruggeri

things you need

6-9 lg
green apples (sliced thin)  1 tsp
vanilla extract

750 ml
white wine  1
prepared pie crust

1
German vanilla pudding

here's how

1  Cook 6-9 large green apples (sliced), with one bottle of white wine. Once apples appear to be cooked, add “German Vanilla Pudding”, available at specialty shops & at Cost Plus.

2  Add a teaspoon of vanilla, once pudding is blended well with apples.

3  Pour into lightly toasted crust.

4  Cook at 375 degrees for 45 minutes until pie filling is cooked and no longer appears to be in a liquid state.

5  It could take longer, depending on pie container or on altitude.
Fresh Peach Pie

Calista Small

things you need

Crust:
- 1 1/4 cup flour
- 2 Tbl sugar
- 3/4 tsp salt
- 1 eggs yolk
- 2/3 cup cold butter
- 3 Tbl lemon juice

Filling:
- 2 lbs fresh peaches
- 3/4 cup water
- 1/8 tsp salt
- 1 cup sugar
- 3 Tbl cornstarch

here's how

Crust
1. Place the flour, sugar, salt & butter in a mixing bowl. Use an electric mixer on low until the ingredients are combined, but the butter remains in pea sized chunks.
2. Add the egg yolk & water all at one time. Mix until the dough just begins to come together. Work the dough into a ball & on a lightly floured surface, roll out the dough.

Filling
1. Remove skins & brush peaches with lemon juice. Slice about ½ “ thick.
2. Mix well & cook until thick & clear, stirring constantly. Add salt.
3. Pour hot glaze over the peaches & allow it to cool. Then pour them into the pie crust.
4. Bake 40-45 min at 400 degrees
Walnut Rum Pie

Erica Lowry

things you need

Crust:

1 stick butter (cold, cut into 8 pieces)

1 tsp cinnamon

1 1/2 cup all purpose flour

1/4 cup Sugar

1 egg

Filling:

1 tsp vanilla extract

1/2 cup all purpose flour

Filling:

1 cup walnuts

1/3 cup pistachios (shelled)

2 Tbl dark rum

unsweetened whipped cream

1/2 cup (1 stick) butter (melted & cooled)

2 eggs (beaten to blend)

1 cup semisweet chocolate chips

1/2 cup dried cherries
here’s how

**Crust**

1. In a food processor, pulse butter, sugar & cinnamon. Pulse in egg. Add flour till dough holds together.
2. Remove & wrap into a disc shape.
3. Break off small pieces of dough, push evenly into 9” pie dish. Crimp Edges.
4. Prick bottom with a fork & refrigerate 30 minutes.
5. Place on bottom rack of oven, bake at 400 degrees & pre-bake for 12 minutes until very lightly browned. Cool 10 min before filling.

**Filling**

1. Combine sugar, butter, flour & eggs & beat till smooth.
2. Stir in chocolate chips, nuts, cherries & rum.
3. Turn into pie shell. Bake until filling is golden about 30-35 minutes.
4. Cool on rack.
5. Serve with cream.

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**Walnut Rum Pie**
Apricot Almond Pie

Leslie Silverstein

things you need

Crust:
- 2 cups all purpose flour
- 3/4 cup almonds (roasted, unsalted)
- 1/2 cup (2 sticks) margarine (chilled & cut into pieces)
- 2 Tbl ice water
- 1 tsp almond extract
- 1/2 cup Sugar
- 3/4 tsp Salt
- 1 egg yolk

Filling:
- 1 1/2 cup almonds (roasted & unsalted)
- 20 fresh apricots (halved & pitted)
- 1 cup sugar
- 1/2 tsp ground cinnamon

Topping:
- 1 cup apricot preserves
- 1/2 cup sugar
here’s how

Crust

1. In food processor, blend almonds, flour, sugar and salt until nuts are finely chopped.
2. Add margarine using on/off button until mixture resembles fine meal.
3. Add 2 Tbs water, yolk and almond extract. Continue blending, adding more water if dry until it forms a dough.
4. Separate dough into 2 equal balls, pressing each onto the bottom and sides of a 9" spring form tart pan (that has a removable bottom). Cover and chill 30 min. *Can be prepared 1 day ahead.

Filling

1. Preheat oven to 350 degrees, place rack on the lowest level. Line bottom of oven with foil to catch any juice overflow.
2. Finely grind almonds, 1 c sugar and cinnamon in a food processor. Spoon over crusts.
3. Place apricot halves – round side up, over pie, fitting snuggly together.
4. Stir preserves in small saucepan over low heat until melted. Strain and brush apricots in each pie with 2 Tbs preserves. Sprinkle ¼ c sugar over apricots in each pie. If using canned apricots in light syrup, you do not need to add the ¼ c sugar.
5. Bake 1 hour at 375 degrees. Transfer to rack and cool for 1 hour.
6. Warm remaining preserves over low heat and brush over each pie. Remove pie from tart pan and let stand at room temperature up to 8 hours. Enjoy!
7. *This recipe makes 2 pies.

Apricot Almond Pie
Chocolate Meringue Pie

Viviana Wynne

things you need

Crust:

1/3 cup oil
1 cup flour
2 Tbl flour
2 Tbl water

Filling:

3/4 cup sugar
1/4 cup cocoa
1/4 cup all purpose flour
1 1/2 cup evaporated skim milk
1/2 tsp cream of tartar
3 lg egg yolks
1/4 cup sugar
3 lg egg whites
1 oz semisweet chocolate
here’s how

Crust
1. Combine ¾ c sugar, flour, and cocoa in a deep saucepan.
2. Beat egg yolks with milk. Slowly add to sugar mixture.
3. Cook on medium heat until thick while stirring with a flat bottomed wooden spoon. Remove from heat, and stir in the semisweet chocolate until melted.
4. Pour filling into baked pie crust.

Filling
1. Whip egg whites in a glass bowl. Add remaining sugar one tablespoon at a time (you may not need all of the sugar) until peaks form. You may need to add cream of tartar to help add stiffness.
2. Spread the meringue over the chocolate filling.
3. Bake at 325 degrees until the peaks of the meringue are browned.

Chocolate Meringue Pie
Colonial Innkeeper’s Pie

Carol Kaufman

things you need

1 1/2 square unsweetened chocolate
2/3 cup sugar
1/4 cup butter or margarine
1 cup all purpose flour (sifted)
1/2 tsp salt
1/2 cup milk
1/2 cup water
3/4 cup sugar
2 tsp vanilla (divided)
1 tsp baking powder
1/4 cup soft shortening
1 egg
1/2 cup chopped nuts
1—9” unbaked pie shell
here’s how

2. Stir in butter and 1 ½ tsp vanilla. Set aside.
3. Mix and sift flour, ¾ c sugar, baking powder and salt.
5. Add egg. Beat 2 minutes.
6. Pour batter into unbaked pie shell.
7. Stir chocolate sauce and pour carefully over batter.
8. Sprinkle top with nuts.
9. Bake at 350 degrees for 55 – 60 minutes, or until cake tester comes out clean.
Summertime Ginger-Peach Pie

Geneva Gano

things you need

**Crust:**
- 3/4 cups margarine
- 2 cups unbleached, all purpose flour
- 1/2 tsp dry ground ginger
- 1/4 tsp salt
- 5-7 Tbl cold water

**Filling:**
- 3 lbs fresh yellow peaches (peeled, pitted, sliced thick)
- 1 cup sugar
- 2 Tbl butter
- 1/4 cup crystalized ginger (minced)
- 1/2 cup brown sugar
- 1/4 cup cornstarch
- 2 Tbl hot water
here’s how

**Crust**

1. Let margarine soften to room temp.

2. Combine dry ingredients, then add to margarine. With a pastry blender or 2 knives, cut in margarine, adding cold water a little at a time, until pastry just sticks together. Do not mix or stir.

3. Separate into two portions, and roll each out on a floured board, approx. 12” across. Place one portion into 8 or 9” pie pan. Set remaining pastry aside.

**Filling**

1. Preheat oven to 400 degrees. Assemble crust. Combine ¾ c white sugar and ¼ c brown sugar. Mix into prepared peaches and let stand.

2. Melt butter in a saucepan over low heat. Add ginger and remaining sugar. Mix cornstarch and hot water until cornstarch is dissolved. Remove sugar-ginger sauce from heat and add cornstarch mixture to it.

3. Combine this sauce with the peaches and sugar. Fold peaches together with sugar/ginger sauce and turn into piecrust.

4. Cover with second pastry, allowing for a thicker lip on the crust. This pie is juicy, so the crust needs to be substantial. Cut Vents in the top crust.

5. Spread a small amount of butter on the top and sprinkle with granulated sugar.

6. Bake at 400 degrees for 50 minutes. Pie crust should be golden colored, and juices should gather in the vents in the top crust.
Tarte Tatin/Upside Down Apple Pie

Louisa Chu

things you need

Crust:
1 cup all purpose flour
1/4 tsp salt
6 Tbl unsalted butter (chilled, cut into pieces)
1 Tbl sugar
3 Tbl ice water

Filling:
2/3 cup sugar
3 Granny Smith apples
3 Fuji apples
3 Tbl butter
here’s how

**Crust**

1. Blend flour, sugar and salt
2. Add butter, cut in until mixture resembles coarse meal.
3. Add 3 Tbs water & blend until moist clumps form, adding more water by ½ Tbs if dough is dry.
4. Gather into a ball, flatten into a disk. Wrap in plastic and chill until firm enough to roll, 30+ min.
5. Let soften slightly at room temp before rolling out.

**Filling**

1. Preheat oven to 400 degrees.
2. Peel, core and wedge apples.
3. Fill large shallow pan with ice cubes, set aside.
4. Combine butter & sugar in 12” diameter, 2” deep skillet. Cook over med heat until mixture turns amber & smooth, stirring often & almost constantly the last 3 min.
5. After 12 min, butter & sugar will separate & sugar will begin to darken.
   Place skillet onto ice to stop color from deepening.
6. When cold & brittle, transfer skillet to work surface. Arrange apple wedges close together, rounded side up, atop first layer.
7. Roll out pastry on floured surface to 14” round. Place pastry on top of apples, tucking in edges.
8. Bake until pastry is golden brown & juices are bubbling at sides of pan. Let stand 5 min.
9. Place platter over skillet. Using oven mitts as aid, hold plate onto pan & invert tart onto platter.
10. Rearrange any apples that may be out of pie. Let stand 30 min before serving.

Tarte Tatin/Upside Down Apple Pie
Aunt Margaret’s Old Fashioned Apple Pie
Margaret Langlois

things you need

**Crust:**

- 1 lb lard
- 5 1/2 cup all purpose flour (pre-sifted)
- 1 Tbl white cider vinegar
- 1 1/2 tsp salt
- 1 lg egg

**Filling:**

- 6 cups Braeburn apples (sliced thin)
- 1/3 cup all purpose flour
- 1/4 tsp salt
- 3/4 cup sugar
- 1 tsp cinnamon
- 3/4 cup butter
here’s how

Crust

1. Place lard, salt & flour in a large mixing bowl. Cut with a pastry blender till mixture is crumbly.

2. Place egg & vinegar together in a measuring cup, stirring till smooth.

3. Add ice water filling measuring cup to 8oz level.

4. Add liquid mixture, a little at a time to the lard, salt & flour mixture. Use just enough to bind mixture so dough can be patted lightly so as to form a ball.

5. The recipe will make 2, double crust 9” pies & 1 single 9” pie. I store the extra as round balls, in plastic bags in the freezer.

6. Use 1/3 of the dough in a ball for the bottom crust, 1/3 as the top crust & place on a lightly floured board. Roll dough from the center outward to form a circle 1/8” thick & 1” larger than the pie pan. Fold in half & lift onto the pie plate.

7. Unfold & lift gently into place. Do not stretch. Trim edges with a knife, allowing ¼ to ½” extra pastry all around.

Filling

1. Combine sugar, flour, cinnamon & salt together then mix with apples.

2. Fill unbaked crust generously, heap fruit in center and dot with butter.


4. Using a pastry brush, whisk milk over top of pie & sprinkle lightly with white sugar before baking.

5. Bake for 10 min at 450 degrees. Reduce heat to 350 degrees for 30-35 min. Test tenderness of apples with a knife in center of pie.

6. Note: Use ½ tsp lemon rind with Braeburn apples. If you are using Granny Smith apples in winter omit the lemon rind & increase the amount of sugar to 1c.

Aunt Margaret’s Old Fashioned Apple Pie
Strawberry-Rhubarb Pie

Rachel Small

things you need

Crust:

2 cup all purpose flour (sifted)

3/4 tsp salt

1/2 cup lard (not hydrogenated)

1/2 tsp baking powder

4-6 Tbl milk (cold)

1/2 cup butter

Filling:

3 cups strawberries (washed, drained, dried, hulled)

2 cups rhubarb (cut lengthwise, 1" x 1/4" wide)

1/4 tsp all purpose flour

2 Tbl toasted bread crumbs

1/2 tsp salt

1 3/4 cup sugar

3 eggs
here's how

**Crust**

1. Sift dry ingredients. Cut in shortening & blend into a very coarse meal. Add cold milk. Form into a ball & chill for ½ hour.

2. Roll 2/3 of dough for pie bottom & the rest for lattice top

**Filling**

1. Mix dry ingredients, blend in beaten eggs, then add strawberries & rhubarb, mix gently

2. Turn into pie pan lined with crust and dusted with bread crumbs.

3. Dot butter over top of filling, then top with lattice strips of dough

4. Brush rim of lower crust with milk before placing lattice strips on top.

5. Brush lattice strips with egg yolk-milk mixture.

6. Bake at 450 degrees for 15-20 minutes

Strawberry-Rhubarb Pie
## All-American Apple Pie

Gregory Lewandowski

### things you need

**Crust:**
- 2 cup all purpose flour
- 1 tsp salt
- 1/4 cup butter
- 2 Tbl sugar
- 1/2 cup shortening
- 2 Tbl cold water

**Filling:**
- 6 cups Granny Smith apples (peeled, sliced thin)
- 1/8 tsp salt
- 1 1/2 Tbl cornstarch

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here’s how

**Crust**

1. Combine flour, sugar & salt; cut in shortening & butter until the mixture resembles small peas.
2. Add water one Tbl at a time. Mix with a fork until dough forms a ball.
3. Cut ball in half. Roll out & place in pie dish. Leave overhang on bottom
4. Cut top crust into 10 ½" strips.
5. Place strips evenly across filling. Fold every other strip back. Lay first strip
6. Continue folding back every other strip each time you add a cross strip. Trim ends of lattice strips even with crust overhang. Press together, fold edge under & flute.

**Filling**

1. Prepare crust & Press into a 9” pie pan. Do not bake.
2. Preheat oven to 450 degrees.
3. In a large bowl, combine sugars, salt, cornstarch & spices.
4. Add lemon juice, lemon rind & vanilla.
5. Add apples & gently toss until well coated. Place the apples in layers in pie shell & dot with butter.
6. Cover pie with lattice top or crust top. Sprinkle with cinnamon & sugar.
Bake in a 450 degree oven for 10 min. Reduce heat to 350 and bake for