* 1st place *

#28

Irresistible Apple Pie

10-inch Pie

Pie Crust:

- 4 cups flour
- 1 egg (beaten)
- 1 Tbsp sugar
- 1 Tbsp apple cider vinegar
- 1½ tsp salt
- ½ cup water
- 1½ cup lard (buttered Crisco)

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

Apple filling:

- 9 cups of peeled and thin sliced baking apples (prefer Cortland)
- 1 cup sugar
- 4 Tbsp pie filling enhancer (thickener)
- 1 tsp cinnamon
- 1/3 cup boiled apple cider
- 2 Tbsp butter
- 2 Tbsp lemon juice

Toss apples with lemon juice. Add sugar, pie enhancer, cinnamon, boiled apple cider, and butter and mix gently. Place apple filling inside pie crust. Use the remaining dough to form a top crust. Wet the top of the pastry with milk and then sprinkle with gourmet coarse white sugar. Cover top of pie with foil and bake in oven at 400°F for 10 minutes and then 350°F for 30 minutes. Remove the foil and bake for an additional 20 minutes or until golden brown. Remove from oven and cool. Drizzle caramel over top and dust with 10X confectionery sugar. Enjoy!

* 2nd place *

#61

Salted Caramel Apple Crumb Pie

Crust:

3 cups King Arthur all purpose flour

1 ½ cup Crisco butter shortening

½ teaspoon salt

¼ teaspoon cream of tartar

1 egg

5 tablespoons cold water

1 tablespoon apple juice

Mix flour, shortening, cream of tartar and salt until crumbly with pastry cutter. Add beaten egg to water and apple juice. (Add a little water if needed until your dough comes together.) Mix pie crust and make 3 discs. Refrigerate ½ hour or overnight. Roll out on floured surface. Makes 3 pie crusts. Freeze pie crusts and take out 5 minutes before filling pie crust.

Apple pie filling for one pie:

½ cup apple juice

1 cup sugar, divided

½ cup cold butter

6 Golden Delicious apples, peeled, cored and slice

2 tablespoons clear jel

1 teaspoon cinnamon

Combine apple juice, ½ cup sugar and butter in a large saucepan and heat until melted. Add apples and cook on medium until fruit is tender. Combine ½ cup sugar, clear jel and cinnamon. Stir into fruit mixture and cook until thickened. Cool until warm. Pour apple filling into pie shell.

Crumbs: 1 cup brown sugar, ½ cup flour, ½ cup quick-cooking oats, six tablespoons cold butter. Mix with pastry cutter until crumbly and put in refrigerator.

½ cup chopped pecans, ¼ cup salted caramel ice cream topping

Preheat oven to 400 degrees F. Cover edges of pie with foil. Put pie in oven on a foil lined pan for 15 minutes. Reduce heat to 350 degrees. After 10 minutes, take pie out of oven and sprinkle crumbs on top. Put pie in oven for approximately 20 or until topping is light brown. Let cool for a few minutes; sprinkle with chopped pecans. Drizzle apple pie with caramel ice cream topping. Decorate pie edge with whole pecans and apple cut out if desired. Enjoy!

* 3rd Place *

#46

Mary's Homemade Apple Pie

Crust

2 cups flour

1 teaspoon salt

1/2 cup shortening

1/2 cup water

Measure flour and salt, stir well to blend. Cut in shortening, add the cold water. Gather the pastry into two balls and roll each side yinto a piecrust.

Apple Pie Filling

6 cups variety sliced apples

1/2 cup of sugar

1/4 cup cornstarch

1 teaspoon cinnamon

Mix all ingredients together and place into bottom piecrust. Add top piecrust bake 375 degrees for 45 minutes.

* 4th place *

(#72)

APPLE-RASPBERRY ROSE PIE

CRUST:

1 TBSP APPLE CIDER VINEGAR
½ CUP COLD WATER
2 ½ CUPS FLOUR
1 TBSP GRANULATED SUGAR
1 1/4 TSP SALT
1 TSP BAKING POWDER
1 CUP UNSALTED BUTTER, CUT IN PIECES

COMBINE VINEGAR WITH COLD WATER. WHISK FLOUR, SUGAR, SALT AND BAKING POWDER IN LARGE BOWL. ADD BUTTER, BLEND WITH PASTRY BLENDER INTO PEA SIZE. DRIZZLE ½ VINEGAR MIXTURE OVER INGREDIENTS AND COMBINE WITH FORK. GRADUALLY ADD REST OF VINEGAR MIXTURE BY TBSP IF NECESSARY UNTIL DOUGH COMES TOGETHER. DIVIDE DOUGH INTO TWO PIECES AND WRAP IN PLASTIC WRAP, FLATTEN INTO DISKS. CHILL IN REFRIGERATOR UNTIL FIRM, AT LEAST 1 HOUR.

FILLING:

8 CUPS PINK LADY APPLES, SLICED THIN
1/2 CUP GRANULATED SUGAR
1/3 CUP BROWN SUGAR
2 TBSP UNSALTED BUTTER, CUT IN PCS
1 TBSP LEMON JUICE
2 TSP CINNAMON
1/2 TSP SALT
2 TBSP FLOUR
1 TSP ROSE WATER
1 CUP FRESH RASPBERRIES

TOSS APPLES, GRANULATED SUGAR, BOWN SUGAR, BUTTER, LEMON JUICE, CINNAMON, SALT, FLOUR AND ROSE WATER TOGETHER IN LARGE BOWL UNTIL EVENLY COATED. COVER AND CHILL FOR AT LEAST 4 HRS.
DRAIN APPLE MIXTURE WITH SIEVE INTO SMALL PAN. TRANSFER APPLES BACK TO BOWL. BRING LIQUID TO BOIL OVER MEDIUM HEAT AND COOK UNTIL THICKENED, ABOUT 4 MINUTES. POUR SAUCE OVER APPLES, AND TOSS TO COMBINE. GENTLY STIR IN RASPBERRIES.

ASSEMBLE:

ALLOW CRUST DOUGH TO SIT AT ROOM TEMPERATURE FOR 5 MINUTES. ROLL OUT 2 CRUSTS. POUR FILLING IN BOTTOM AND PLACE TOP CRUST WITH VENT HOLES. CHILL PIE FOR 20 MINUTES. PREHEAT OVEN TO 400 DEGREES. BAKE FOR 20 MINUTES ON BOTTOM RACK IN OVEN ON BAKING PAN. REDUCE HEAT TO 375 DEGREES AND CONTINUE BAKING FOR 55 MINUTES UNTIL BUBBLY. REMOVE FROM OVEN AND COOL.

* 5th place *

(#56)

CARMEL APPLE PIE

- 1 cup salted caramel sauce divided in half
- 10 cups apple slices
- 1/2 cup granulated sugar
- 1/4 cup flour
- 1 and 1/2 teaspoons ground cinnamon
- 1/4 teaspoon ground cloves
- 1/4 teaspoon ground nutmeg

1. In a large bowl, stir the apple slices, sugar, flour, cinnamon, allspice/cloves, and nutmeg together until thoroughly combined. Set aside.
2. Preheat oven to 400°F. Roll out one of the discs of chilled dough. Place the dough into a 9-inch pie dish.
3. Spoon the filling into the crust. Drizzle evenly with 1/2 cup of the caramel sauce.
4. Remove the other disc of chilled pie dough from the refrigerator to make top crust.
5. Place the pie onto a large baking sheet and bake for 25 minutes. Keeping pie in the oven, reduce oven temperature to 375°F. Continue baking pie until filling is bubbling around the edges, 35–40 more minutes.
6. Remove pie from the oven, place on a cooling rack, and cool for at least 3 hours before slicing.

CRUST

- 2 and 1/2 cups all-purpose flour
- 1 teaspoon salt
- 6 Tablespoons unsalted butter cubed
- 2/3 cup vegetable shortening
- 1/2 cup water

1. Whisk flour and salt together in a large bowl. Add butter and shortening until it resembles pea-sized bits. Do not overwork the ingredients.
2. Drizzle water in 1 Tablespoon at a time. Stop adding water when the dough begins to form large clumps.
3. Transfer pie dough to floured work surface. Fold the dough into itself until flour is incorporated into the fats.
4. After the dough has chilled for 2 hours, roll it out.