

2010 Apple Pie Bake-Off Winning Recipes

First Place

French Apple Crumb Pie

Deb Bush from Trumansburg/South Seneca CSD



8 cups of sliced apples
¾ cup granulated sugar
¼ cup flour

¾ tsp cinnamon
Dash of salt

Mix sugar, flour, salt, and cinnamon, then mix in sliced apples. Pour this apple mixture in a 9 inch pastry shell.

Topping:

1 cup flour
½ cup firm butter
½ cup brown sugar

Mix together until crumbly. Sprinkle over apples. Bake at 350 for about 1 hour – until apples are tender.

Second Place

Apple Pie with a Flip

Shelia Bowerman from Victor CSD



Crust

3 cups flour
1 stick butter cut into
tablespoons

½ cup Crisco

Using pastry cutter, work until mixture resembles coarse meal. Combine ½ cup cold water with 3 Tbsp lemon juice. Blend mixture until ball forms. Chill 1 hour or more.

Filling

6 cups 20 oz. or Granny
Smith apples peeled and
sliced

1 ½ - 2 tsp cinnamon
1 cup white sugar
1/3 cup flour

1/3 cup apple cider

Mix well. Roll half crust mixture, fit into bottom of pie pan. Fill with apple mixture. Dot with 1 Tbsp butter cut into pieces. Roll out top crust. Fit to top of pie. Cut off extra, leaving about ½ inch all around pie. Crimp edges. Cut 6 1 ½ inch slits on top of pie to vent. Bake at 350 for 1 hour and 10 minutes or until done. Cool 40 minutes. Flip pie on to a serving plate – top down. Cool. Drizzle with caramel topping and pecans. Top with whipped cream and sprinkle with cinnamon before serving.

Third Place

Cranberry Pecan Apple Pie Peg Wetzel from LeRoy CSD



Crust

2 cups flour

$\frac{3}{4}$ cup Crisco

$\frac{1}{4}$ cup COLD water

Cut Crisco into flour just until mixed. Sprinkle water over flour mixture. Work dough until mixed. Don't over work dough. Roll out half of dough to about 1/8 inch thickness. Grease and flour 9 inch pie plate. Put dough in plate. Roll out remaining dough and set aside for top crust.

Filling

$\frac{1}{2}$ cup sugar

6 cups sliced pared tart apples

$\frac{1}{2}$ tsp cinnamon

$\frac{3}{4}$ cup cranberries coarsely chopped

$\frac{1}{2}$ tsp nutmeg

$\frac{3}{4}$ cup pecan halves or pieces

$\frac{1}{4}$ cup flour

Heat oven to 425. Mix, sugar, flour, nutmeg, and cinnamon. Stir in apples, cranberries, and pecans. Turn into pastry lined pie plate. Cover with top crust and flute edges. Cut four slits in top crust. Cover edges with foil, or pie crust shield. Bake until crust is brown and juice begins to bubble out of the slits in the crust, about 40 – 50 minutes.