

STRAWBERRY CREAM & CHOCOLATE PIE BY DIANA BRANDON

1st Place: Judge's Choice

1st Place: Best Appearance

2nd Place: Best Filling

Ingredients for Crust:

1 $\frac{3}{4}$ cups all-purpose flour
2 tsp sugar
1 stick cold butter cut into $\frac{1}{2}$ " chunks
1 cup ice water

Ingredients for Chocolate Pudding:

3 $\frac{1}{2}$ oz bittersweet chocolate, coarsely chopped
1 $\frac{1}{2}$ oz milk chocolate, coarsely chopped
 $\frac{1}{4}$ cup whole milk
3 egg yolks
 $\frac{1}{4}$ cups sugar
1 cup heavy cream

Ingredients for Strawberry Filling:

2 cups strawberries – mashed (best to use a food processor or electric beater)
2 cups strawberries – quartered
A cup sugar (or less if strawberries are sweet)
3-4 T corn starch
 $\frac{1}{4}$ cup heavy cream

Instructions for the Crust:

Cut the butter into flour and sugar using a pastry blender or 2 knives. When combined and butter has been cut into pea-sized pieces, then gently mix in $\frac{1}{4}$ cup of ice water (water only, avoid the ice) and add more by 1 tablespoon at a time until dough just comes together. Use your hands to knead a couple of times and form a ball. Wrap in plastic and chill in the fridge for an hour (or 10 minutes in the freezer if you're always racing like I am!)

When you are ready to roll out the dough, heat the oven to 375 degrees. Place the dough on a well-floured surface, sprinkle more flour on the dough and roll into a circle about 1" larger all the way around your pie dish. Transfer dough into the dish, crimp edges. It's now ready to bake in the oven, but this all butter crust will cave in if not supported. I press a 2nd pie dish on top of the crust to hold the shape. You can also fill the shell with beans, rice, pie weights, etc (Place these items in foil or an oven-safe bag for easy removal) Bake this way for 25-30 minutes, until crust just begins to brown. Remove the extra pie dish or weights. Reduce oven temp to 350 degrees.

Instructions for the Chocolate Pudding: (Please note that this recipe makes double the pudding you need for the pie. I bake half in the pie and half to enjoy separately.)

Combine chocolate and melt in a double boiler. Meanwhile, warm the milk in a small pot over medium heat, just until it begins to simmer. In a bowl, whisk together the egg yolks and sugar, and then gradually whisk in the warm milk. When the chocolate has melted, remove from the heat and whisk until smooth. Strain the egg-yolk mixture through a fine meshed strainer into the melted chocolate and stir until combined. In a small pot, heat $\frac{1}{2}$ cup of the cream over medium heat, just until it begins to simmer. Remove from the heat and slowly stir the warm cream into the chocolate mixture. Then stir in the remaining $\frac{1}{2}$ cup of cream.

Pour half of the pudding into the baked pie shell and the rest into ramekins. Cover the pie and the ramekins with foil. Place the ramekins in a pan with 1" – 2" of water. Bake the pie shell with the pudding for 25 minutes, the ramekins for 40 minutes.

Instructions for the Filling:

Dissolve corn starch in cream. Mix mashed strawberries, sugar and cream w/corn starch in a medium saucepan over medium heat. Stir frequently until the mixture becomes very thick – it begins to pull away from the sides of the pan- a dropped spoonful briefly holds its shape. This takes me about 30 minutes and is worth the time for perfectly sliceable pie. At this point, mix in the quartered strawberries until evenly distributed, then pour over the chocolate in the pie shell.

Allow to cool – on the counter keeps the crust crisp, in the fridge to store more than a day. Decorate with chocolate shavings.

10" BLACKBERRY PIE BY JENNY HARSIN

1st Place: Best Filling

1st Place: Best Crust

2nd Place: Best Appearance

Filling:

4.5 cups blackberries
1 cup sugar
½ cup flour
2 tsp cinnamon
2 TBSP Honey
2 TBSP Butter

Pie Crust:

2.5 Cups flour
1.25 cups Crisco (not butter flavor)
½ cup cold milk

After berries are drained, toss with dry ingredients in a medium bowl. Set Aside.

Cut shortening into flour until mixture is crumbly. Add milk in small increments, mixing well and until dough forms a ball. You may, depending on your mixture need a little more or a little less milk.

Dough should not be sticky or too dry. Divide dough into two balls for upper and lower crusts.

Roll out 2 crusts for a 10" pie on well-floured surface. Once bottom crust is in plate, add berries. Drizzle honey over berries, cut butter into pats and distribute evenly over berries.

Top with upper crust, crimp edges tightly and lightly brush pie with milk. Cut a few small air vents in top of pie. Bake pie at 350 degrees for approximately 1 hour. Cover pie edges if necessary to prevent over browning.

KIMMI'S TRIPLE BERRY PIE BY KIM WEBER

2nd Place: Best Crust

Crust:

2 ½ C flour
1 tsp salt
1 tsp sugar
1 C butter-cold and unsalted – sliced
1/3 C ice water

Filling:

1 C blueberries
1 C strawberries, sliced
2 C raspberries
¼ C tapioca – dry and ground
1 C sugar

Make Crust:

Blend flour, salt and sugar in a food processor. Add butter and pulse until butter is cut up into small pebble like pieces. Add water and pulse till moist clumps form. Gather dough and shape into a disk. Wrap disk in plastic and place in the refrigerator and chill for at least 30 minutes. Let soften slightly and roll out on floured surface to shape and place into 9 inch pie plate.

Make filling:

Combine sugar and ground tapioca. Mix in dry mixture with berries.

Create Pie:

Take a pie plate with crust and pour in your filling. Top with crust and egg wash.

Place on parchment paper covered baking sheet. Bake in preheated 450 degree oven for 15 minutes then turn down to 365 degrees for 1 hour (make sure you bake in the lower part of your oven).