

# 2012 Apple Pie Contest Winning Recipes

## Judges Choice – Marcia Dillon

### Classic Apple Pie

**Crust:**  
2 Cups Flour 1 tsp salt  
½ cup cold butter ¼ cup shortening  
5 T ice water

**Filling:**  
8 medium tart-crisp apples, such as Granny Smith or Golden Delicious, peeled, cored, and sliced.  
1 cup sugar 1 tsp apple pie spice  
1 T corn starch

Preheat oven to 425 degrees F. Combine sliced apples with sugar, apple pie spice, and corn starch in large (4qt) saucepan. Cook over medium heat until mixture is thick and bubbly, and apples have softened. Remove from heat and set aside. Combine flour and salt in food processor and mix. Add butter and shortening and process until the mixture resembles coarse meal. Add ice water and process just until dough forms. Divide dough in half and roll each half into a 12" circle. Place one circle in bottom of pie pan and top of apple filling. Cut remaining circle into 1" strips and place on top of filling in a lattice pattern. Crimp edges decoratively. If desired, sprinkle top crust with cinnamon or apple pie spice. Bake at 425 degrees for 20 minutes, then lower heat to 375 degrees for an additional 30 minutes. Remove from oven and let cool.

## Best Filling – Tanaya Bien

### Mamma Robey's Apple Pie

2 Golden Delicious, 2 Granny Smith, 1 Honey Crisp apples cored and quartered.  
10 oz of crushed pineapple Allspice to taste  
½ cup brown sugar ½ cup plus 3 T all purpose flour  
1 egg for egg wash 1 recipe of pie dough for 2 crust pie

Grate apples through a food processor. Add pineapple, allspice, brown sugar, and flour to apples in a large bowl and mix. Roll out crusts top and bottom. Set bottom crust in pan, fill with apples (using a slotted spoon to drain the extra liquid) and lay second crust on top. Fold edges over the pan and crimp with a fork. Cut 3 slits in the top and brush with egg wash. Double pan and bake on a sheet pan at 350 degrees for 60-70 minutes

## Best Crust – Vern Sponberg

### Family Apple Pie

**2 Pie Crust:**  
Mix together ¾ tsp salt 3 cups flour  
Cut in 1 ½ cup margarine

In separate bowl beat together 1 egg, 1 Tbsp vinegar, 5 Tbsp cold water  
Gradually add to flour mixture. Shape into 2 balls. Refrigerate for 1 hour. Roll out on lightly floured board

**Filling:**  
6 apples (3 granny smiths) ¾ cup sugar  
1 tsp cinnamon ½ tsp cloves  
½ tsp nutmeg dash salt  
2 tsp margarine 3 Nature Valley Trail Mix Fruit Nut Bars cut into ¼" pieces

Combine together pour into bottom crust, place on to crust, crimp, bake at 375 degrees for 60 minutes.

## Best Appearance – Nicole Bisang

### Apple Pie

**Filling:**  
¾ cup white sugar ½ cup brown sugar ¼ tsp salt Zest of ½ of a lemon  
1 tsp cinnamon ½ cup unsalted butter 2 Tsp flour ¼ cup water  
5 small granny smith apples (peeled and cut into thin slices) 1 large Fuji apples (peeled and cut into thin slices)  
1 beaten egg white cinnamon sugar for sprinkling on top

Mix ½ cup white sugar, ¼ cup brown sugar, salt, cinnamon and lemon zest with the apples, and toss to cover. Transfer apples to large heavy bottomed pot and cook on medium until the apples are tender (about 20 min). Transfer apples to rimmed baking sheet and allow to cool. While apples are cooling, roll out dough to about 1/8" thick, and transfer to pie dish. Chill until ready to use. Place baking sheet lined with foil on lowest rack in oven and preheat to 425 degrees. In a small saucepan, melt butter, and whisk in 2 Tbsp flour. Add water, remaining white sugar and brown sugar (1/4 cup each) and simmer for about 5 minutes. Add room temperature apples to crust, and top with butter mixture. Roll out second half of dough to approx 1/8 inch thickness and top pie (in whichever style you find most appealing). Brush top with egg white and sprinkle with cinnamon sugar. Bake at 425 degrees for 45 minutes or until crust is golden brown.

**Pie Crust:**  
12.5 oz. all purpose flour 2 Tbs sugar 1 tsp salt 2 ½ sticks unsalted butter, cut into ¼ inch pieces  
6 Tbs ice water

Combine 8.5 oz of flour, sugar, and salt in the bowl of a food processor. Pulse to incorporate. Place butter in bowl, and pulse until no dry flour remains and the paste starts to clump together (about 30 pulses). Spread dough evenly in the food processor with a spatula and sprinkle in remaining 4 oz of flour. Pulse until barely broken up, about 5 short pulses. Transfer dough to large bowl. Sprinkle on water, and fold into dough with a rubber spatula until dough sticks into a ball. Break into half, cover, and freeze/chill for at least 2 hours before baking. \*Adapted from Cooks Illustrated Vodka Crust

