

2012 All American Berry Pie Contest

Winning Recipes

Best Appearance & Best Crust presented by Robin Wehl Martin

Triple Berry Summer Pie

CRUST for 9 inch double crust pie

3 cups all purpose flour

¼ cup sugar

1 ½ teaspoons salt

1 ½ sticks, very very cold butter, cut into pieces

1/3 cup shortening

½ cup ice cold water

In a bowl of your food processor, pulse the flour, sugar and salt to combine. Add the frozen butter and shortening to the bowl. Pulse until the butter and flour mixture resemble a coarse meal. You are aiming for some pieces to look like peas and other to look like barley. Slowly add a tablespoon at a time of the ice cold water. The goal is to have it wet enough that it will stick together when pinched, but not too much water that it will be sticky. Pulse the food processor until the dough just comes together. Turn the dough out, give it a quick knead until it comes together. If you are making a double crust, cut the dough in half. Wrap the dough in plastic wrap and put in the fridge for an hour. It really needs to be cold. You can freeze the dough at this point or keep in the fridge for a day or two. When you are ready to roll out the dough, make sure that you have everything ready. Your rolling pin, flour and pie plate. Roll out dough to the desired thickness.

Three Berry Filling:

1 cup fresh strawberries, halved

2 cups fresh raspberries

1 ½ cups fresh blueberries

½ cup white sugar

3 tablespoons cornstarch

In a large mixing bowl, stir together the sugar and cornstarch. Add the berries and gently toss until all are coated. Allow mixture to stand for 15 minutes. Pour berries into crust. Add top crust and bake at 425 degrees for 15 minutes, then lower the temperature to 375 degrees and bake for another 35-45 minutes until crust is brown and gorgeous. Now eat until you feel happy.

Best Filling presented by Joanie Staiger

Joanie's Cherry Pie

FILLING

4-5 Cups pitted fresh (sour) pie cherries

1 1/3 cups granulated sugar

3 tablespoons tapioca

¼ teaspoon almond extract

4 drops red food coloring

1 tablespoon butter

CRUST

2 cups all-purpose flour

¼ teaspoon salt

1 cup Crisco (shortening)

1/8 – ¼ cup cold water

To make filling: combine filling ingredients, except butter, in a bowl and mix together. Let stand 15 minutes to thicken before placing in pie shell. To make crust: preheat oven to 400 degrees. Put flour

and salt in bowl and cut in shortening with knives until mixture looks like corn meal. With fork, stir in just enough cold water to bind. *Never touch dough with hands.* Take out ½ dough, using waxed paper to cover hand. Roll dough out between 2 pieces of waxed paper into an 11-inch circle. Take top sheet of waxed paper off gently and then replace. This is done so paper will not adhere. Turn dough and pieces of waxed paper over, and remove top sheet and discard. Turn over the carefully place dough over 9-inch pie plate and press down to fit. Lift off remaining sheet of waxed paper. Add filling and dot with butter. Roll out remaining dough in the same manner, between two sheets of waxed paper. Place over filling and lift off remaining sheet of waxed paper. Trim and flute edges to seal. Fork decoratively to make air vents in crust. Place a 2-3 inch strip of foil over crust edge and bake 30 minutes. Place a cookie sheet on the rack below to catch any drips. Remove foil and bake 20-25 minutes longer.

Judges Choice presented by Kelly McGinnis

Blue-Raspberry Pie

FILLING:

1 ½ cups granulated sugar
2 tablespoons cornstarch
Dash of salt
1 ½ cups blueberries
1 ½ cups raspberries
1 tablespoon butter

CRUST:

1 cups all-purpose flour (sifted)
1 teaspoon salt
2/3 cup shortening
6 to 7 tablespoons cold water
Egg Wash: 1 egg, 1 tablespoon sugar

Sift together the flour and salt. Combine the shortening with a pastry cutter half at a time, so one 1/3 cup two times (blending after each addition). With a fork combine flour and shortening mixture with cold water adding a tablespoon at a time. Store in refrigerator/freezer, or roll out and place in pie plate. Preheat oven to 425 degrees. Mix sugar, cornstarch and salt. Sprinkle over berries and gently stir together. Place mixture in pie pan. Dot with butter. Brush top with egg wash and sprinkle with sugar. Bake for 15 minutes and reduce heat to 375 degrees and bake for 45 to 50 minutes.

Thank you for all who participated...see you for next year's contest!