

CROSSROADS BELLEVUE FARMERS MARKET
APPLIE PIE CONTEST 2013 WINNER
1ST Prize Best Filling & 1st Prize Judges Choice
Ann Hasty

5 to 7 tart apples

½ cup sugar

1 tsp cinnamon

Mix sugar with cinnamon and stir into sliced apples.

Mix ½ cup sugar with ¾ cup flour, cut in 1/3 cup butter till crumbly.

Bake at 400 degrees for 40 minutes. Put on top of sliced apples.

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APPLIE PIE CONTEST 2013 WINNER
1st Prize for Best Appearance by Carmel Sasale

Dutch Streusel Apple Pie

Pie Crust

Makes 2 crusts, can half for one pie or save the other dough for the future

2 ½ cups unbleached all-purpose flour

1 teaspoon salt

1 tablespoon sugar

12 tablespoons chilled unsalted butter, cut into ¼ inch pieces

½ cup ice cold water

In a food processor, whirl flour, salt and sugar (just a few quick pulses). Add butter and shortening and process for 4-6 quick pulses, until mixture resembles a coarse meal. Add water. Pulse a few more times, then process for several seconds until mixture starts to form clumps and flour until mixture starts to form clumps and flour is just incorporated. Divide dough into two disks, wrap tightly in plastic wrap and refrigerate 45 minutes to 2 days (or freeze for later use).

Blind Bake Pie Crust

Preheat oven to 375 degrees. Roll dough to 1/8 inch thick and place in pan. Trim and flute crust.

Place parchment paper completely over dough and place weight (you can use pie weights, pennies, another pie pan ...). Bake 25-30 minutes. Remove weight and parchment paper and bake another 12 minutes until golden brown.

Apple Filling and Streusel

Filling:

5 medium Granny Smith apples, peeled and cored

5 sweet firm apples, such as Fuji or Braeburn

¼ cup granulated sugar

½ teaspoon ground cinnamon

1/8 teaspoon salt

2 tablespoons unsalted butter

½ cup heavy cream

Streusel:

1 ¼ cups unbleached all purpose flour

1/3 cup packed light brown sugar

1/3 cup granulated sugar

1 tablespoon cornmeal

7 tablespoons unsalted butter, melted

Peel, quarter and core apples; slice apples ¼ inch thick. Toss apples, sugar, cinnamon and salt in a large bowl to combine. Heat butter in large Dutch oven over high heat until foaming subsides; add apples and toss to coat. Reduce heat to medium-high and cook, covered, stirring occasionally, until apples are softened, but not mushy, about 10 minutes.

Set large colander over large bowl; transfer cooked apples to colander. Shake colander and toss apples to drain off as much juice as possible. Bring drained juice and cream to boil in now-empty Dutch oven over high heat; cook, stirring occasionally, until thickened and wooden spoon leaves trail in mixture, about 5 minutes. Transfer apples to prebaked pie shell; pour reduced juice mixture over and smooth with rubber spatula.

For the streusel topping: Combine flour, sugars, and cornmeal in medium bowl; drizzle with melted butter and toss with fork until evening moistened and mixture forms many large chunks with pea-sized pieces mixed throughout. Line rimmed baking sheet with parchment paper and spread streusel in even layer on baking sheet. Bake streusel until golden brown, about 5 minutes; cool baking sheet with streusel on wire rack until cool enough to handle, about 5 minutes. Sprinkle streusel evenly over pie filling. Set pie plate on now-empty baking sheet and bake until streusel topping is deep golden brown, about 10 minutes. Cool on wire rack and serve.

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1st Prize for Best Crust by Rachel Lingenbrink & Aindra Thin

Old Fashioned American Apple Pie

½ pounds Golden Delicious apples (about 4 large)

1 pound Granny Smith apples (about 3 medium)

1 tablespoon lemon juice

¾ cup lightly packed light brown sugar

¼ cup granulated sugar

3 tablespoons cornstarch

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

¼ teaspoon unsalted butter

Pinch salt

Prepare Filling: Peel apples, core and cut into quarters. Cut apples into ½ inch thick slices. Place in a large bowl, sprinkles with lemon juice and toss. Combine sugars, cornstarch, cinnamon nutmeg & salt. Toss with apples just before putting into crust. Cover with second disk of pastry, sealing the bottom and top crusts together at the edge of the pie plate. Finish the edge. Pierce the top of the crust with a fork and lightly brush with egg wash (1 egg white & 1 tsp of waters, mixed).

Cut two 3 by 18 inch aluminum foil strips and fold each in half to make a 1 ½ inch wide strip. Cover edge of dough with strips. Place in

oven and bake 45 minutes at 400 degrees. Remove foil strips from edge and continue baking 10 minutes longer. The pie is done when juices begin to bubble up through top crust. Cool at least 4 hours before serving.