

Jacey Weinheimer

Intermediate

Fruit Pie w/ Homemade Crust

Armstrong County

Strawberry Cream Cheese Pie

Pie Crust Recipe

Ingredients:

1 1/4 cup flour
1/4 teaspoon salt
1 tablespoon sugar
8 tablespoons unsalted butter, cut into small pieces
3 tablespoons very cold water

Directions:

Combine the flour, sugar and salt in the bowl of the stand mixer fitted with the paddle attachment. Mix briefly to blend. Add in the butter pieces and mix on medium-low speed to cut the butter into the flour mixture until it resembles coarse sand. Mix in the cold water on low speed just until the dough comes together. Shape the dough into a ball, wrap in plastic wrap and chill in refrigerator for at least 30 minutes. Preheat oven to 425 degrees. Remove dough from refrigerator and lay ball on a lightly floured work surface. Roll out the dough with a rolling pin. Lay pie plate on top of dough to make sure it is large enough. Lie pie crust in pan and trim off any excess pieces of crust. Poke holes in the dough. Bake in oven for 10-15 minutes until crust is lightly browned.

Pie Recipe:

Ingredients:

3 ounces cream cheese
1/2 cup powdered sugar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract
1 cup heavy cream
1 (9 inch) pie crust, baked
1/3 cup sugar
2 tablespoon corn starch
1/3 cup water
1/3 cup grenadine syrup
1 tablespoon lemon juice
2 cups fresh strawberries

Directions:

In a medium bowl, mix together cream cheese and powdered sugar until smooth and creamy. Mix in vanilla and almond extracts. In another bowl, whip heavy cream until soft peaks form. Gently fold into the cream cheese mixture. Evenly spread filling in the pie crust. Chill

In a saucepan, mix together sugar and corn starch and stir until smooth. Add grenadine and lemon juice. Bring to a boil over medium heat. Cook for 5 minutes, stirring constantly. Cool slightly and then chill. Just before serving, stir together strawberries and cooled glaze until strawberries are evenly coated. Spread strawberry mixture over the cream cheese layer.

Owen Britten
Intermediate
Fruit Pie with Homemade Pie Crust
Carson County

OLD FASHION APPLE/BLUEBERRY PIE

Ingredients for Crust:

- 1 cup flour
- ½ tsp. salt
- 1/3 cup shortening
- 3 Tbsp. or more of COLD water

Directions for Crust:

1. Place flour, salt, and shortening in a bowl. Cut in with a fork until it looks like peas. Add water a little at a time until dough sticks together.
2. Roll and place on pie pan.

Ingredients for Filling:

- 3 cups peeled, sliced apples
- 1 cup fresh blueberries
- 1 cup sugar
- 1 ½ Tbsp. cornstarch
- ½ tsp. cinnamon

Ingredients for Topping:

- ½ cup brown sugar
- ¼ cup butter
- 1 cup flour

Directions for Topping:

1. Mix brown sugar, butter, and flour with hand until large clumps form.

Directions for Filling:

1. Combine apples, blueberries, sugar, cornstarch, and cinnamon; mix well.
2. Turn into pie crust. Sprinkle with crumb topping.
3. Bake at 425 degrees for 40-50 minutes until apples are tender.



Tinlee Bryant
Intermediate
Fruit Pie w/Homemade Crust
Dallam

Crumble Apple Pie

No Roll 9" Pie Crust

1 ½ cups all-purpose flour
2 T sugar
1 t salt
½ cup vegetable oil
2 T cold milk

1. Combine flour, sugar, salt
2. In a measuring cup whisk oil and milk and pour over mixture
3. Use fork mix until dough forms, press evenly over bottom and up sides of pie place

Apple Pie Filling

4 cups Honey crisp Apple
1 t lemon juice
2/3 sugar
3 T flour
½ t cinnamon
1 T butter

1. Slice and peel apples
2. Combine ingredients
3. Add to pie crust
4. Top with crumb topping

Crumb Topping

1 ½ cups all-purpose flour
¾ cup light brown sugar
¼ t salt
¼ t cinnamon
1 ½ sticks chilled unsalted butter, cut into pieces

1. Mix all ingredients except butter
2. Add butter to mixture work with hands until you have a large clumpy mixture
3. Divide into 1 cup portions, use a serving and freeze the rest for your next pie
4. Bake pie for 35-45 minutes at 425 degrees



Ashlyn Tindall
Intermediate
Fruit Pie
Hutchinson

Filling

Ingredients-

- 3-4 large, tart apples, sliced (Granny Smith preferable)
- 1 ½ C sugar
- 2 heaping Tbsp. flour
- ¼ C water
- ½ tsp. cinnamon
- 1 Tbsp. butter
- 1 large egg white, slightly beaten

Directions-

Mix sugar, flour and cinnamon in a medium bowl and set aside. Add water to the sugar mixture. Add in apples and stir until coated. Pour apple mixture into pie crust. Place top crust on top of apple filling, crimp top and bottom crust together. Brush egg white over top crust. Press an "A" into the top crust. Place in preheated oven at 350 degrees. Cook for approximately 50 minutes or until crust is golden brown.

Nanna's Homemade Crust-

Ingredients-

- 3 C flour
- 1 tsp. salt
- 1 C shortening
- ½ C water or milk
- 3 tsp. Kayo syrup

Mix water or milk with Kayo syrup and set aside. In a separate bowl mix flour and salt. Add the two separate mixes together and blend well. Add in shortening and work until dough forms. Roll dough into a ball. On a floured surface roll out dough to two 13 inch circles. Place once crust in bottom of pie pan. Second crust will be used to top pie.

Chloe Tanner
Intermediate
Fruit Pie w/Homemade Crust
Ochiltree County

Cherry Lattice Pie

Ingredients:

2 16-ounce cans pitted tart red cherries (water pack)
1 cup sugar
1/4 cup cornstarch
1 tablespoon margarine or butter
3 to 4 drops almond extract
10 drops red food coloring (optional)

Crust:

2 cups plus 2 tablespoons All-Purpose Gold Medal Flour
1 teaspoon salt
2/3 cup cold shortening
6 to 8 tablespoons ice-cold water

Procedure:

Drain Cherries, reserving 1 cup liquid. In a large saucepan combine 3/4 cup of the sugar and the cornstarch. Stir in reserved cherry liquid. Cook and stir over medium heat till thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat. Stir in the remaining sugar, margarine or butter, almond extract, and, if desired, food coloring. Stir in Cherries. Cool Slightly.

Fill a pastry-lined 9 inch pie plate with cherry mixture. Top with lattice crust. Cover edge of pie with foil. Bake in a 375 degree oven for 25 minutes. Remove foil; bake for 25 to 30 minutes more or till crust is golden. Cool on a wire rack before serving. Makes 8 servings.



Bailee McAlister

Intermediate

Fruit Pie w/Homemade Crust

Potter County

Blueberry Peach Pie

Homemade Crust: makes 4 9 inch crusts

Cut together-

4 cups Flour

1 ¾ cup shortening

1T. Sugar

2 tsp. salt

Mix together-

½ C. cold water

1T. vinegar

1 egg beaten

Mix everything together and refrigerate. Roll out.

Pie Filling:

Ingredients

1 cup sugar

1/3 cup all-purpose flour

1/2 teaspoon ground cinnamon

1/8 teaspoon ground allspice

3 cups sliced peeled fresh peaches

1 cup fresh or frozen unsweetened blueberries

Pastry for double-crust pie (9 inches)

1 tablespoon butter

1 tablespoon 2% milk

Cinnamon-sugar

Directions

1. In a large bowl, combine sugar, flour, cinnamon and allspice. Add peaches and blueberries; toss to coat.

2. Preheat oven to 400°. On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry to 1/2 in. beyond rim of plate. Add filling; dot with butter.

3. Roll remaining dough to a 1/8-in.-thick circle; cut into 1/2-in.-wide strips. Arrange over filling in a lattice pattern. Trim and seal strips to edge of bottom pastry; flute edge. Brush lattice strips with milk; sprinkle with cinnamon-sugar.

4. Bake 40-45 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Yield: 8 servings

Kierra Andresen

Intermediate

Fruit Pie w/Homemade Crust

Randell

Apple Raspberry Pie

Filling for pie:

5 apples

8 oz. frozen raspberries

3/4 c cinnamon & sugar

1/4 c flour

1 TBS lemon juice

Directions:

Slice apples into bowl. Measure all other ingredients, pour in with apples and mix to coat all the fruit.

Pie Crust:

1 1/4 c flour

1/4 tsp fine salt

10 TBS butter, diced at room temperature

4 TBS cinnamon & sugar

4 TBS warm water

Mix flour and butter till combined. Add all other ingredients. Add extra water if needed, one tsp at a time. On a floured surface roll out the dough big enough to cover pie pan. Press dough into the pan. Pour filling into pie crust. Cover with remaining dough. Brush 1/2 & 1/2 onto the top crust. Bake at 375 degrees for 1 hour and 15 minutes. Let cool before cutting.

Kaylee Kee

Intermediate

Fruit Pie w/Homemade Crust

Roberts

Kaylee's Fresh Kiwi Strawberry Pie

Flaky Pie Crust

4 cups all-purpose flour

1 3/4 Cups Crisco

1 Tbs. granulated sugar

2 tsp. salt

1 Tbs. white vinegar

1 egg

1/2 Cup water

Preheat oven to 425 degrees fahrenheit. Mix, with a fork, the all-purpose flour, Crisco, granulated sugar and salt in a large bowl. Mix the white vinegar, egg and water in small bowl. Combine the small bowl ingredients to the large bowl ingredients and mix. Knead into a ball. Place the ball of dough in the freezer; chill for 15 minutes. Remove the chilled dough and roll out between two sheets of wax paper that are lightly floured. Place pie crust in a pie dish, prick holes in the crust with a fork and bake at 425 degrees for 15 minutes or until lightly browned.

Filling

3/4 Cup granulated sugar

2 Tbs cornstarch

2 Tbs lemon juice in 1 cup measure, filled to 1 cup with water

1 (3 oz.) package of strawberry J-ello

2 cups sliced strawberries

2 cups sliced kiwi

Baked pie shell

In a 2-quart saucepan, mix sugar, cornstarch, and lemon juice. Bring the mixture to a boil, stirring mixture constantly until clear and bubbly. Remove from heat, add strawberry jello and mix thoroughly, let mixture cool. Place the sliced strawberries and kiwi in the baked pie shell. Pour the cooled gelatin mixture over the sliced strawberries and kiwi. Refrigerate the pie until firm, approximately 4 hours.