

# PIES

## SINGLE CRUST PIE: ADULT

### *Summer Peach Galette*

By Lauren Fischer of Holmdel, NJ – 1<sup>st</sup> Place

#### Ingredients for Filling:

1 lb. peaches  
3-4 tablespoons sugar

#### Ingredients for Crust:

7.5 ounces all-purpose flour  
½ teaspoon salt  
10 tablespoons cold unsalted butter, cut ½ inch cubes  
¼ teaspoon salt  
3-4 tablespoons ice cold water

#### Instructions:

1. In food processor pulse flour and salt together until mixed.
2. Add cold butter and pulse 10 times until dough is sand like.
3. Add water tablespoon at a time followed by a pulse until dough comes together.
4. Turn dough onto counter with the heel of your hand.
5. Reshape into 4x12 in. rectangle and repeat.
6. Shape into 6-inch round and chill for at least 60 minutes.
7. Roll out dough between 2 parchments sheets until 12x12 inches, chill for 20 minutes.
8. While dough is chilling, mix filling together in a large bowl, adjust amount of sugar for desired sweetness.
9. Remove dough from refrigerator, leave on the sheet with one piece of parchment under the dough.
10. Place filling in the center of dough leaving a 2 inch at border.
11. Fold dough in sections around the edges, leaving fruit exposed in the middle.
12. Brush dough with cold water and sprinkle with sugar.
13. Bake at 400°F for 50-55 minutes until dough is golden and fruit bubbles.
14. Cool at least 30 minutes before serving.

# SINGLE CRUST PIE: TEEN

## *Blueberry-Lemon Crumb Pie*

By David Jackson, Age 15 of Burlington, NJ – 1<sup>st</sup> Place

### Ingredients for Lemon Filling:

8      tablespoons unsalted butter  
½      cup lemon juice  
¼      teaspoon salt  
1      cup granulated sugar  
1      tablespoon yellow cornmeal  
1½     tablespoons cornstarch  
4      large eggs

### Ingredients for Blueberry Filling:

3      cups fresh blueberries  
⅓      cup granulated sugar  
¼      teaspoon salt

### Ingredients for Crust:

7      tablespoons cold butter  
1⅓     cup all-purpose flour  
1      tablespoon powder sugar  
⅛      teaspoon salt  
1      large egg yolk  
2-3    tablespoons cold water

### Ingredients for Streusel Topping:

1      cup all-purpose flour  
⅓      cup sugar  
¼      teaspoon salt  
¾      tablespoon cinnamon  
5      tablespoons unsalted butter  
1      teaspoon vanilla extract

### Instructions for Crust:

1. Mix cold butter, flour, powder sugar, and salt to become crumbs.
2. In a small bowl mix yoke and water, then combine and roll.
3. Place in 9” pie pan (preheat oven 375°).

#### Instructions for Lemon Filling:

1. Melt butter and place in medium bowl, stir in lemon juice, salt, sugar, cornmeal, and cornstarch.
2. Mix in eggs one at a time, put into pie crust.
3. Bake on bottom rack until pie set (little movement in middle) 20-25 minutes, take out of the oven and let set.

#### Instructions for Blueberry Filling:

1. Rinse 2 quarts of blueberries (don't dry).
2. Whisk together sugar, salt and cornstarch and stir into the blueberries.
3. Place over medium heat, stir frequently, until berries give up their liquid.
4. Remove from heat, pour over lemon filling layer.

#### Instructions for Streusel:

1. Whisk together flour, sugar, salt, and cinnamon.
2. Melt butter, add vanilla extract, pour over flour mixture, and toss with fork.
3. Sprinkle streusel over blueberries layer and bake 15-20 minutes.
4. Let's cool and enjoy.

# PIE TART: ADULT

## *Apple Hand Pies*

By Cassidy White of Howell, NJ – 2<sup>nd</sup> Place

### Ingredients for Crust:

1½ cups flour  
1 teaspoon sugar  
1½ sticks butter  
7-9 tablespoon ice water

### Ingredients for Egg Wash:

1 egg  
1 cup water  
Cinnamon sugar

### Ingredients for Apple Filling:

3 granny smith apples  
¼ cup brown sugar  
⅛ cup white sugar  
1 teaspoon cinnamon  
1 dash nutmeg  
1 dash salt

### Instructions for Crust:

1. In a large bowl, mix flour and sugar. Grate in cold butter, mixing periodically.
2. Add 2-3 tablespoons of ice water at a time, mixing after each addition.
3. Once it starts to clump together, turn out and form into a 6x8 inch rectangle.
4. Wrap in plastic wrap and chill for 1 hour.
5. Take out and roll out and fold like a letter. Chill 30 minutes, then repeat and chill again.

### Instructions for Apple Filling:

1. Peel and thinly slice 3 apples. Add all ingredients to a bowl and toss to mix.

### Instructions to Assemble Pie Tart:

1. When ready to form pies, roll out until about ⅛ inch thick. Slice into roughly 3x6 inch rectangles. Cut slits across one half of each rectangle.
2. Place a dollop of apple filling on the other half, then fold the scored half over the filling, press to seal edges.
3. Brush with egg wash and sprinkle with cinnamon sugar.
4. Place on parchment lined tray and bake at 400°For 11-13 minutes.