PIE

DOUBLE CRUST PIE: ADULT

Cherry Pie

By Sasha Andrade of Keyport, NJ – 1st Place

Ingredients for the Crust:

2½ cups all-purpose flour
1½ tablespoons sugar
1 teaspoon of salt
1 cup (226 grams) (2sticks) butter
4 tablespoons water, cold
1 tablespoon apple cider vinegar

Ingredients for the Filling:

5 cups pitted cherries (fresh or frozen)
1 cup sugar
2 tablespoons lemon juice
¾ teaspoon salt
3 tablespoons (1½ oz) tapioca starch

Instructions:

1. Preheat the oven to 450°F.
2. **To make the crust.** Combine flour, sugar and salt. Cut butter into flour mixture until coarse crumbs form. In separate cup, mix water and apple cider vinegar. Add to the flour until mixtures turn into a ball. Wrap in plastic and refrigerate for one hour.
3. **To make the cherries filling.** Toss the cherries, sugar, lemon juice, salt and tapioca starch together.
4. Divide dough in half and roll out two 11-inch circles on a lightly floured surface. Line a pie plate with one circle of dough.
5. Spoon the cherries filling into the pie shell. Carefully place the other dough circle on top and cut steam vents.
6. Bake for 20 minutes. Then turn heat to 375°F and bake for an additional 40 minutes.

DOUBLE CRUST PIE: CHILD

Apple Pie

By Robert Ugolini, Age 11 of Brielle, NJ – 1st Place

Ingredients for the Crust:

1¾ cups all-purpose flour
3 tablespoons sugar
Pinch of salt
⅓ cup Crisco – cold and cut into small pieces
6 tablespoons cold, unsalted butter
3-4 tablespoons ice water

Ingredients for the Filling:

3 lbs. granny smith apples, peeled and cut into ½ inch pieces
½ cup sugar
1 tablespoon fresh lemon juice
2 teaspoons of ground cinnamon
½ teaspoon nutmeg
½ cup heavy whipping cream

Instructions:

1. Preheat the oven to 450°F.
2. **To make the crust.** Place flour, sugar and salt in the food processor. Add Crisco and butter and process until mixtures resembles coarse meal. With machine running, add water until mixture turns into a ball. Remove dough, wrap in plastic and refrigerate for one hour.
3. **To make the apple filling.** Toss the apples, cinnamon, sugar, nutmeg, lemon juice and whipping cream together.
4. Divide dough in half and roll out two 11-inch circles on a lightly floured surface. Line a pie plate with one circle of dough.
5. Spoon the apple filling into the pie shell. Carefully place the other dough circle on top and cut four steam vents.
6. Bake for 20 minutes. Then turn heat to 375°F and bake for an additional 40 minutes.

SINGLE CRUST PIE: ADULT

Blueberries/Peach Cobbler

By Betty Leong of Matawan, NJ – 1st Place

Ingredients for Cobbler Crumbs:

3 cups of all-purpose flour
½ cup granulated sugar
½ cup brown sugar
1 teaspoon of baking powder
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup of unsalted butter, melted
1 large egg

Ingredients for the Filling:

6 fresh peaches, peeled and sliced
2 cups of blueberries
½ cup brown sugar
3 tablespoons cornstarch
3 tablespoons of butter

Instructions for Cobbler Crumbs:

1. Preheat the oven to 375°F. Lined 9x13″ pan with parchment paper.
2. In a mixing bowl: whisk together the flour, granulated sugar, brown sugar, baking powder, salt and cinnamon. Add melted butter and egg, mix until combined into coarse crumbs.
3. Press half into the prepared pan and bake for 10 minutes. Cool and set aside.

Instructions for Blueberries/Peach Filling:

1. Over medium heat, melt the butter, brown sugar and cornstarch. Add the peaches and cook until slightly soft.
2. Turn off heat and stir in blueberries.
3. Pour into already baked cobbler crumbs crust.
4. Sprinkle the remaining cobbler crumbs on top and bake for 45 minutes, or until the filling is bubbling.

Vidalia Onion Pie

By Rose Ann Brandl of Farmingdale, NJ – 2nd Place

Ingredients for Crust:

1½ cups of all-purpose flour
½ tablespoon sugar
½ teaspoon kosher or Hawaiian salt
¼ cup cold all-vegetable shortening, cut into small pieces
¼ cup cold unsalted butter, cut into small pieces
¼ cup cold water
1 egg yolk + teaspoon water for egg wash

Ingredients for Filling:

2 lbs. Vidalia or sweet onions, thinly sliced
½ cup unsalted butter
3 eggs, beaten
1 cup sour cream
3 tablespoons of all-purpose flour
¼ teaspoon kosher or Hawaiian salt
½ teaspoon freshly ground pepper
Freshly grated Parmesan cheese

Instructions for Crust:

1. All ingredients should be cold. Combine all the dry ingredients in a large mixing bowl. Add shortening and butter. Using a pastry blender, cut in the shortening and butter until the mixture resembles coarse meal.
2. Drop by drop, add the cold water. Mix in with fingertips not hands as the palms will warm the dough. Continue mixing water in until dough begins to hold together without being sticky, but not crumbly.
3. Place dough in plastic wrap. Fold over plastic wrap and press down to form a disk. This will make rolling out easier after chilling. Finish wrapping in plastic and place in the refrigerator for at least one hour.
4. Lightly spray a deep 9″pie pan or 8½ fluted flan pan, allowing the excess pastry to hang over the edge. Roll out the dough and place on a pie plate. Brush with egg wash. Return to the refrigerator until filling is ready. Make pastry for 9″single crust pie.

Instructions for Filling:

1. Preheat the oven to 400◦F. Brush egg wash on the inside of pie crust. Return to refrigerator until filling is ready.
2. Over medium heat, melt butter. Add onions and sauté until translucent. Do not brown. Combine eggs, sour cream and flour. Add to onion mixture. Season with salt and pepper and pour into pie crust. Top with parmesan cheese.
3. Bake for 20 minutes. Reduce oven temperature to 325°F for 20 additional minutes or until center is set.

Roasted Strawberry Pie

By Lauren Fischer of Holmdel, NJ – 3rd Place

Ingredients for Filling:

4 lbs. strawberries
1 tablespoon grated lemon zest (1 lemon)
1¼ cups granulated sugar
1 vanilla bean seeds
½ teaspoon fine salt

Ingredients for Crust:

1¼ cups all-purpose flour
¼ teaspoon fine salt
½ cup (8 tablespoons) unsalted butter, cold cut into 1 cm cubes
¼ cup (60 g) water, ice cold
½ teaspoon ground nutmeg
½ vanilla bean seeds

Ingredients for Streusel:

⅓ cup (40 g) old fashioned oats
½ cup (60 g) all-purpose flour
⅛ cup (15 g) whole wheat flour
¼ cup (53 g) light brown sugar
¼ teaspoon baking powder
¼ teaspoon fine salt
¼ teaspoon ground cinnamon
4 tablespoons unsalted butter, cold cut into 1 cm cubes

Instructions for Crust:

1. Preheat the oven to 425°F with rack in the lower third.
2. Combine flour, salt, nutmeg, and vanilla bean seeds in a medium bowl.
3. Cut in cold butter until medium pieces remain.
4. Toss with cold water until dough forms.
5. Knead briefly, then form in a disc to rest, wrapped in plastic, refrigerate at least 30 minutes (up to 2 days).

6. Roll out dough and line the pie plate, docking the dough all over.
7. Place pie weights in and bake for 15-17 minutes until the edge is light brown.
8. Remove weights and bake for an additional 3-5 minutes until crust is parbaked.
9. Remove and let cool.

Instructions for Streusel:

1. In a medium mixing bowl, combine all dry ingredients (oats, all-purpose flour, wheat flour, light brown sugar, baking powder, salt and cinnamon).
2. Using a pastry blender, cut in the cold butter stir until large clumps form and no dry flour remain.
3. Refrigerate until ready to use.

Instructions for Filling:

1. Preheat the oven to 275°F with racks in upper and middle third.
2. Hull strawberries and cut very large berries into halves or quarters, leaving small one whole.
3. In a small bowl, rub zest into sugar with vanilla bean seeds and salt, then sprinkle over strawberries and gently toss to evenly coat.
4. Transfer to two (2) baking sheets lined with parchment paper. Roast berries for 3-4 hours, rotating halfway through, until liquid has thickened and berries are still red but slightly darkened. Transfer to bowl to cool.

Instructions to Assemble and Bake the Pie:

1. Preheat the oven to 375°F.
2. Place the parbaked crust on a baking sheet lined with parchment paper. Fill the cooled strawberries mixture into the parbaked crust evenly.
3. Crumble streusel over top.
4. Bake 22-25 minutes until crust is dark brown and filling is darkened.
5. Let's cool completely before eating.

Deep-Dish Dried-Apple Cranberry Pie

By Mark Laveene of Marlboro, NJ – Honorable Mention

Ingredients for Make Crust Day Before:

2	cups (9 oz) flour
1½	teaspoons kosher salt
1	tablespoon granulated sugar
¾	cup (1½ sticks) (6 oz) cold butter, cut into pieces
1	tablespoon apple cider vinegar
2-4	tablespoons ice water

Ingredients for Filling:

1⅔	cups (10 oz) dried apple rings
1	cup of boiled cider
3	cups of water
½	cup (3.75 oz) light-brown sugar
1	cinnamon stick
¼	teaspoon kosher salt
3	cups (12 oz) fresh/thawed frozen cranberries
3	tablespoons flour
⅓	cup (2.3 oz) sugar

Ingredients for Topping:

½	cup (2.3 oz) flour
⅓	cup (1.2 oz) old-fashioned oats
⅓	cup (3.75 oz) light-brown sugar
¼	teaspoon kosher salt
5	tablespoons (5/8 sticks) butter, room temperature

Instructions for Crust:

1. Pulse flour, salt, and granulated sugar in a food processor to combine. Add butter and pulse until mixture resembles coarse meal, with a few pea-size pieces of butter remaining.
2. In a small bowl, whisk together vinegar and 2 tablespoons ice water. Drizzle over flour mixture; pulse until mixture just begins to hold together when pinched. If dough is too dry, add up to 2 tablespoons more ice water, 1 tablespoon at a time, and pulse. (Don’t overmix).

3. Transfer dough to a piece of plastic wrap, cover and press into a disk. Refrigerator until firm, at least 30 minutes or up to 1 day.
4. Roll out dough to a 13″round on a lightly floured work surface. Press into bottom and up sides of a 9″ springform pan. Trim dough flush with rim, using excess to patch any cracks or holes in crust. Refrigerate until firm, for at least 30 minutes or up to 1 day.

Instructions for Topping:

1. In a medium bowl, combine flour, oats, brown sugar, and salt. Mix butter into flour mixture until large pieces form and no dry flour remains. Refrigerate, covered, until firm, for about 20 minutes.

Instructions for Filling:

1. In a large saucepan over medium-high heat bring dried apples, cider, brown sugar, cinnamon, and salt to a boil. Cover, reduce heat to medium, and boil, stirring occasionally, until apples are tender, 12 to 15 minutes.
2. Stir in cranberries and boil, uncovered, just until berries begin to burst, 3 to 4 minutes. Drain, **reserving liquid**.
3. Transfer apple mixture to a bowl; discard cinnamon.
4. Return liquid to pan; boil until reduced to ⅔ cup, 8 to 10 minutes.
5. Toss in apple mixture. Let cool, then stir in flour and sugar.

Instructions for Pie:

1. Preheat the oven to 375°F. Lightly spray a 9″springform pan, lined with parchment paper, then lightly spray again. Line a cookie sheet with foil.
2. Place piecrust on a foil-lined rimmed baking sheet. Pour filling into crust.
3. Break topping into large pieces and sprinkle over filling. Bake until filling is bubbling and crust is golden brown, 1 hour to 1 hour 15 minutes. (If crust is browning too quickly, tent with foil.)
4. Transfer to a wire rack to cool completely before removing outer ring from pan and serving.