

1st Place
#65

Four Layer Apple Pie

Crust

3 cups flour
1 ½ teaspoons salt
1 teaspoon granulated sugar
1 teaspoon cinnamon
1 ½ cups butter flavored Crisco

1 large egg, beaten
5 tablespoons cold water
½ teaspoon vanilla extract
1 tablespoon apple cider vinegar

First Layer

2/3 cup chopped roasted pecans
½ teaspoon vanilla extract
1/3 cup granulated sugar

1/3 cup light corn syrup
1 egg, beaten
2 teaspoons butter, melted

Second Layer

½ cup heavy whipping cream
½ cup confectioners sugar, divided
2 tablespoons butter, softened

4 ounces cream cheese, softened
¼ teaspoon vanilla extract

Third Layer

7 cups finely sliced granny smith apples
½ cup granulated sugar
2 teaspoons cinnamon

½ teaspoon vanilla extract
1 tablespoon butter

Fourth Layer

1 cup chopped glazed pecans

2 tablespoons caramel dip

Directions:

Crust: Mix flour, salt, sugar, cinnamon and Crisco with mixer. Add beaten egg mixed with water, vanilla and vinegar. Divide dough into 2 pieces and wrap in plastic wrap. Place dough in refrigerator for at least 1 hour. Using a rolling pin, roll dough out on a floured board and transfer into a 10 inch pie dish. Trim excess and flute edge. This recipe makes 2 pie shells plus enough for cut-outs if desired. Place pie shell in freezer for 1 hour prior to baking. Heat oven to 375 degrees. Line pie crust with aluminum foil; and weigh it down with 2 cups of rice. Bake on center rack for 30 minutes. Remove foil and rice; bake for 5 more minutes or until lightly golden brown.

First layer: Mix ingredients together and pour into prepared pie shell. Cover edges of crust with aluminum foil and bake in a 350 degree oven for 24 minutes or until set. Completely cool on rack.

Second layer: Using a chilled bowl and whisk, beat whipping cream on medium-high speed for 2 minutes or until stiff peaks form when beater is slowly raised. Add 1/8 cup confectioners sugar and gently mix into whipped cream until well blended. Set whipped cream aside. In a large mixing bowl, blend butter, cream cheese, remaining confectioners sugar and vanilla. Mix on medium-high speed for 1 minute or until well blended and smooth. Add whipped cream to cream cheese mixture and mix gently until well blended. Cover with plastic wrap and keep in refrigerator until ready to assemble pie. When ready to assemble pie, spread second layer evenly over cooled first layer.

Third layer: Place apples, sugar, cinnamon and vanilla in a 4 quart crock pot and mix until incorporated. Place butter on top and cook on high heat for 1-2 hours or until apples are soft. Let pie filling cool for 1 hour and then place in refrigerator until chilled. Spoon chilled third layer evenly over top of second layer. I usually make my third layer the night before, so it's all chilled and ready to go in the morning.

Fourth Layer: Sprinkle glazed pecans over top of third layer and drizzle caramel dip over top of pecans. If desired, you can bake pie crust cut-outs out of any remaining pie crust dough and place on top of pie.

This pie should be refrigerated until ready to serve.

Apple Pie

2nd
Place

#19

Filling

- 7 C of Slice Apples
- 1 C Sugar
- 3-4 ½ T Flour (Depends on the Juice in the Apples)
- 4T Apple Juice
- ¼ tsp Salt
- 1tsp lemon juice
- 2 T Butter

Combine sugar, flour, salt and mix. Add to apples. Sprinkle in lemon juice and apple juice or cider. Cut butter into small pieces and add to the filling mixture.

FILLING

- 1 package of 8oz Cream Cheese
- ½ C Sugar
- 1 Egg Beaten
- ½ tsp Salt
- 1 tsp Vanilla
- 1 10inch unbaked pie shell
- 1 ¼ C Pecans, Chopped

Topping

- 3 Eggs
- 1C Light Corn Syrup
- ¼ C Sugar
- 1tsp Vanilla

Cream together softened cheese, sugar, beaten egg, salt and vanilla. Spread over bottom of unbaked pie shell. Sprinkle pecans evenly over cream cheese layer. Combine all topping ingredients and beat until smooth. Pour over pecan layer. Bake 35-45 minutes at 375 degrees until pecan layer is golden brown.

Add Apples, Top with:

- ½ C Pecans, Finely Chopped
- ½ C Sugar
- ¼ C Flour
- 4T Butter

Combine pecans, sugar, flour. Blend in the butter until you have a crumb mixture. Spread across the top of the filling. Reduce heat to 350 degrees and bake an additional 15 minutes.

Apple Blossom

- 3 large (about 1 ½ pounds) Pink Lady apples, cored and cut into 1/8-inch-thick slices
- ¼ cup packed light brown sugar
- 1 ½ teaspoons apple pie spice
- ¼ cup plus 2 tablespoons granulated sugar, divided
- 1 ¼ teaspoons kosher salt, divided

Toss together apples, brown sugar, pie spice, ¼ cup granulated sugar, and ¾ teaspoon salt in a bowl. Let stand 45 minutes, gently tossing every 15 minutes, until apple slices are soft and pliable.

Drain apples, discarding any accumulated juices. Arrange apples in an overlapping circular pattern, starting on the outside edge and continuing in a snug spiral shape until you reach the center

CRUST

- 2-1/2 cups unbleached all-purpose flour
- 1-1/2 teaspoons sugar
- 1 teaspoon salt
- 1/2 cup chilled shortening cut into 1/2 inch cubes
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2 inch cubes
- 5 tablespoons ice water (or more if needed)

Blend flour, sugar, and salt in food processor. Add butter and shortening; blend until mixture resembles coarse meal. Transfer mixture to medium bowl. Add 5 tablespoons ice water and mix with fork until dough begins to clump together, adding more water by teaspoonfuls if dry. Gather dough together. Divide dough in half, flatten each half into disk. Wrap each disk in plastic and refrigerate at least 1 hour. Roll one disk into a 9 inch circle and save the other for the top. Fit the dough into a 9-inch pie pan and trim the edges to a 1-inch overhang. Fold the dough under and crimp the edges. Place in the refrigerator for 20 minutes. Use half of the crust for the bottom crust and the other half for decorating the top. (makes 2 single - crust)

Blessed Pie

3rd
Place

#52

Crust:

- 2 ½ Cups all-purpose flour
- 2 tbsp sugar
- 1 tsp table salt
- 12 tbsp unsalted butter
- ½ cup vegetable shortening
- ¼ cup vodka, tequila, or rum
- ¼ cup water

Cut crust together and wrap halves in plastic wrap to chill in refrigerator for 2 hours.

Filling:

- 4 ½ cups Pennsylvania grown APPLES
- ½ cup pears
- ¾ cup sugar
- ½ tsp cinnamon
- Pinch of Pennsylvania dairy butter
- ¼ tsp table salt
- 3 tbsp all-purpose flour

Mix dry ingredients in large bowl then toss apples into the bowl. Layer apples in unbaked crust. Top with pie crust and bake till golden brown. Decorate as desired.

4th place #46

Market Basket Apple Pie

Serves: 8

Crust:

3 cups flour	1 teaspoon salt
1-1/2 cups shortening	1 egg mixed with 1 tablespoon vinegar
6 tablespoons water	Generous handfuls of sugar
Generous shakes of cinnamon	

Apple Pie Filling:

3 tablespoons unsalted butter	8-9 tart firm cooking apples
1 cup sugar	2 tablespoons flour
1 tablespoon arrowroot	1 teaspoon cinnamon
1/8 teaspoon ground cloves	1/8 teaspoon salt
1 tablespoon lemon juice	

Glaze:

1 egg, lightly beaten	Water
Sanding or sparkling sugar	

Make the crust:

Place 3 cups of flour in bowl. Sprinkle in salt and mix. Cut in shortening. Add liquid to flour and shortening mixture. Mix well. The mix will be moist. Take half of the dough and roll out for a 9-inch crust. Place in pie pan.

Take the remaining half of dough and, using the ball of your hand, flatten it. Sprinkle sugar and a generous amount of cinnamon over flattened dough. Lightly work the sugar and cinnamon into the dough to form a ball. Dough should be marbled with cinnamon streaks.

Roll dough into a rectangle. Cut strips for lattice. Use small cookie cutters to cut decorative leaves (optional). Place lattice strips and leaves on a tray lined with waxed paper. While filling cools, place pie plate and tray in freezer.

Make the filling:

Peel, core, and slice 6-7 apples.

Melt butter in a large skillet over medium-high heat. Add apples, and stir to coat. Whisk together spices, salt, and sugar, and sprinkle this over apples. Stir to combine, lower heat, and cook until apples have started to soften (about 5-7 minutes). Sprinkle flour and arrowroot over the apples and continue to cook (about another 3-4 minutes). Remove from heat. Add lemon juice, and stir. Pour apples and sauce into a 9 x 13 pan to cool (about 30 minutes).

About 15 minutes into cooling, pour most of the sauce/juice back into the skillet. Cook over medium high heat and allow it to lightly caramelize. Peel, core, and slice remaining apples. Cook them quickly for about 4-5 minutes with the slightly thickened sauce. Remove from heat. Let cool.

Preheat oven to 425.

Remove crust from freezer. Place first batch of apples in crust in layers. Top with remaining apples and drizzle sauce over all. Weave lattice strips on top of pie and add decorative leaves.

Whisk beaten egg with about a tablespoon of water. Lightly brush lattice, leaves, and crust with egg wash. Sprinkle with sanding sugar.

Back in 425-degree oven for 20 minutes then reduce temperature to 375 degrees and back another 30-40 minutes until the apples are bubbling and the crust is golden brown.

5th
place #23

PEANUT BUTTER CRUMB TOP APPLE PIE

(SEE RECIPE FOR CRUST)

FOR THE PIE FILLING:

6 CUPS PEELED, SLICED & CORED CHERRY HILL ORCHARD OUTLET APPLES

¾ CUP CREAMY PEANUT BUTTER

½ CUP SUGAR

1 TABLESPOON FLOUR

1 TEASPOON APPLE PIE SPICE

¼ TEASPOON SALT

1 TABLESPOON MILK

PEANUT BUTTER CRUMB TOPPING:

½ CUP FLOUR

1/3 CUP BROWN SUGAR

2 TEASPOONS LEMON PEEL

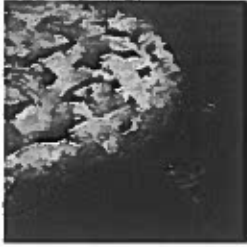
1 TEASPOON APPLE PIE SPICE

6 TABLESPOONS CHUNKY PEANUT BUTTER

2 TABLES COLD BUTTER

TO MAKE THE CRUMBS, IN A LARGE BOWL ADD FLOUR,SUGAR, SPICE AND LEMON PEEL. CUT BUTTER AND PEANUT BUTTER INTO MIXTURE. SPRINKLE OVER THE FILLED PIR BEFORE BAKING.

PREHEAT OVEN TO 400 DEGREES. IN A BOWL MIX THE SUGAR, SPICE, SALT, FLOUR AND PEANUT BUTTER. MIX APPLES WITH THE PEANUT BUTTER MIXTURE. POUR APPLE MIXTURE INTO A 9 IN UNBAKED PIE CRUST. TOP WITH THE CRUMBS. CUT LEAVES OUT OF PIE DOUGH AND PUT ON TOP OF THE PIE. BAKE FOR 10 MINS AT 400 DEGREES TURN DOWN TO 375 AND BAKE FOR 45 MINS MORE OR UNTIL APPLES ARE SOFT.



No Fail Pie Crust III



Prep Ready In
30 m 1 d 40 m

Recipe By: Becky

"A wonderful pie crust which you just can't mess up on! This recipe makes enough for 4 single crusts."

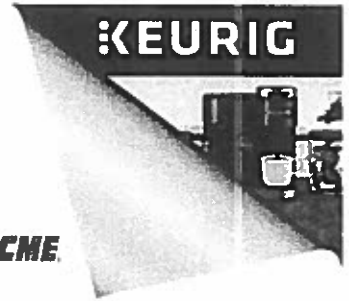
Ingredients

4 cups all-purpose flour	1 egg, lightly beaten
1/2 teaspoon salt	1 teaspoon vinegar
2 cups butter	3 fluid ounces cold water

Directions

- 1 In a large bowl, stir together the flour and salt. Cut in the butter to pea sized chunks.
- 2 Place the egg and vinegar in a measuring cup and add cold water to measure 1/2 cup of total liquid. Pour this into the flour mixture and mix just until the dough can be made into a large ball.
- 3 Divide dough into four equal portions. Wrap in plastic and store in the refrigerator. Dough may be refrigerated for up to three days or frozen for up to three months.

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