

2028 APPLE FESTIVAL APPLE PIE CONTEST WINNING RECIPES



2nd Place - Stephanie Fontaine

Apple Cheesecake Crumble Pie

Crust: 1/4 c. Butter Oats, 2/3 c. flour, 4 to 5 T. water, 1/4 salt

Filling: 6 c. apples, 1/4 cup sugar, 2 T. cinnamon, 3 to 4 T. flour, 1/2 vanilla

Topping: 1 c. flour, 2 c. brown sugar, 1/4 c. butter

Crust: Use pastry blender to cut shortening into flour and salt. Add water and mix with a fork until forms a ball. Chill for 1 hour.

Filling: Peel and slice apples, mix in sugar, vanilla, flour and cinnamon.

Topping: Using a pastry blender, blend sugar, butter and flour until crumbly.

Use remainder of pie dough for cinnamon rolls to place on top of pie. Roll out dough, spread melted butter, brown sugar and cinnamon. Roll and cut into cinnamon rolls.

Bake: 350° for 60 minutes.

3rd Place - Felicia Soto

General Apple Pie

Crust: Favorite Of The Coast unbaked

Filling: 1/4 Gala Apples, Favorite General Recipe, 1/3 c. Sugar, 1 T. Cinnamon

Crumb Topping: 1/4 Cup Flour, 1/2 Cup Sugar, 1/3 Cup Butter, 1 T. cinnamon and mixing combined

Filling: Peel, core & slice apples (10/10). Arrange in unbaked pie crust. Sprinkle cinnamon/sugar over the apples. Mix the 1/2 cup sugar with cinnamon and sprinkle over apples & crust.

Bake: 350 degrees for 50 minutes.

Cover edges with aluminum foil to keep from browning too quickly. While pie is cooking for the first time, mix up remaining ingredients and crumbly. Bake pie out of the oven and add crumb topping. Put pie back into oven for 20 minutes or until topping is golden. Remove aluminum foil during the last 10 minutes to allow the crust to brown. Allow pie to cool 15-20 minutes. Add 1/4 additional cinnamon/sugar on top. Additional crumb mixture can be added after serving.

4th Place - Carol Palmer

Everyone's Favorite Apple Pie

Crust: 2 c. flour, 1/4 cup salt, 1/2 T. sugar, 1/2 T. sugar, 1 whole egg, butter, 1/4 cup water, 1/4 tsp salt

Filling: 3 c. pared, core and sliced apples, 1 T. flour, 1/2 T. cinnamon, 1 c. sugar, 2 T. butter or margarine, 1 T. milk

Crust: In a large bowl, sift together flour, sugar and salt. Add a pastry blender or use fingers, cut in the butter and mix in a crumblike coarse mixture. Mix together egg, sugar, and water, then add to flour mixture. Mix until dough is moist enough to form a ball. Wrap in plastic and chill for 30 minutes. Shape dough in ball. On a lightly floured surface, roll one half into a 12 inch circle.

Press dough into a pie plate. Crimp to form border. Use your fingers to fill with fork. Place in freezer while preparing pie filling. Melt one double crust pie.

Filling: Mix apples, flour, cinnamon, and sugar. Stir gently. Pour into unbaked pie shell. Guts with butter and pour milk over filling. Roll top crust same as bottom and fit over filled pie. Preheat oven to 375 degrees. Bake 40-45 minutes.