

# 2018 APPLE FESTIVAL APPLE PIE CONTEST WINNING RECIPES



## 1st Place - Stephanie Fuestanau

### *Apple Cinnamon Crumble Pie*

**Crust:** ¾ c. Butter Crisco, 2 c. flour, 4 to 6 T. water, 1 t. salt

**Filling:** 6 c. apples, 1 c. sugar, 2 t. cinnamon, 3 to 4 T. Flour, 1 t. vanilla

**Topping:** 1 c. flour, 1 c. brown sugar, ¼ 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 crumbles.

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 mini cinnamon rolls.

**Bake:** 350° for 60 minutes

## 3rd Place - Krista Bohn

### *Caramel Apple Pie*

**Crust:** Favorite 9" Pie Crust unbaked

**Filling:** 5-6 Gala Apples, Favorite Caramel Sauce, ½ c. Sugar. 1 t. Cinnamon

**Crump Topping:** ¾ Cup Flour, ½ Cup Sugar, ⅓ Cup Butter, 1 t. cinnamon and nutmeg combined

**Filling:** Peel, core & slice apples (thinly). Arrange in unbaked pie crust. Drizzle caramel sauce over the apples. Mix the ½ cup sugar with cinnamon and sprinkled over apples & caramel.

**Bake:** 350 degrees for 30 minutes.

Cover edge with aluminum foil to keep from browning too quickly. While pie is cooking for the first time, mix up remaining ingredients until crumbly. Take 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. Drizzle additional caramel sauce on top. Additional caramel sauce can be added when serving.

## 4th Place - Carol Palmer

### *Everyone's Favorite Apple Pie*

**Crust:** 2 c. flour, ¾ cups lard, ½ T. vinegar, ½ T. sugar, 1 small egg, beaten, ¼ cup water, ¾ tsp. salt

**Filling:** 3 c. pared, cored and sliced apples, 3 T. flour, ½ t. cinnamon, 1 c. sugar, 2 T. butter or margarine, 3 T. milk

**Crust:** In a large bowl, sift together flour, sugar and salt. With a pastry blender or two knives, cut in the lard until mixture resembles coarse crumbs. Mix together egg, vinegar, 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. Divide dough in half. On a lightly floured surface, roll one half into a 12 inch circle.

Press dough into a pie plate. Crimp to form border, then prick bottom with fork. Place in freezer while preparing pie filling. Makes one double crust pie.

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