

2021 Baking Contest Sr. Division – Pie

Apple Pie

Yield: 1 (9 inch) pie

Filling Ingredients

6 c. sliced peeled Golden Delicious apples
3/4 c. plus 2 Tbsp. apple juice, divided
3/4 c. sugar
1 tsp. ground cinnamon
1/2 tsp. apple pie spice
2 Tbsp. cornstarch
1/4 tsp. vanilla extract

Pastry for 2-Crust Pie

2-1/2 c. all-purpose flour
1 tsp. salt
1 c. cold butter
6 to 8 Tbsp. ice water

Filling Directions

1. Preheat oven to 400°.
2. In a large saucepan, combine apples, 3/4 cup apple juice, sugar, cinnamon and apple pie spice; bring to a boil over medium heat, stirring occasionally.
3. Combine cornstarch and remaining apple juice; add to saucepan. Return to a boil, stirring constantly.
4. Cook and stir 1 minute more or until thickened. Remove from the heat.
5. Stir in vanilla. Cool to room temperature, stirring occasionally.

Pastry Directions

1. Combine flour and salt; cut in the butter until mixture is crumbly.
2. Gradually add water, 1 tablespoon at a time, tossing with a fork until dough can be formed into a ball.
3. Divide in half, making 1 half slightly larger. On a lightly floured surface, roll out larger portion.
4. Line a 9-in. pie plate with bottom pastry; trim even with edge of plate.
5. Add filling.
6. Roll out remaining pastry to fit top of pie, place over filling. Trim, seal and flute edges. Cut slits in top.
7. Bake for 40-45 minutes or until crust is golden brown and apples are tender. Cool on a wire rack.

IMPORTANT NOTICE:

- All Baked Items **MUST** be in a sealed container for sanitary reasons.
- Container must be Rubbermaid® or Tupperware® style container or plastic deli/bakery container that seals.
- Items in bags, plastic wrap, aluminum wrap or boxes **WILL NOT BE** registered.