

2024 Baking Contest Sr. Division – Pie

Raspberry

Yield: 1 (9 inch) pie

Ingredients

4 cups red raspberries
½ cup water
1 Tablespoon unsalted butter
1 cup light brown sugar, firmly packed
1 Tablespoon lemon juice
½ teaspoon cinnamon
½ teaspoon allspice
2 Tablespoon cornstarch

Crust

3 cups flour
1 teaspoon salt
1 cup + 1 Tablespoon Crisco type shortening
6-9 Tablespoons water

Directions

1. Preheat the oven to 450°F.
2. Prepare the pie crust (recipe below).
3. Line a 9-inch pan with the bottom crust, using half of the dough. Keep the remaining dough chilled.
4. Combine raspberries, water, butter, brown sugar, and cornstarch in a saucepan. Cook over low heat, stirring frequently, for 5 minutes.
5. Remove the pan from the heat.
6. Stir in lemon juice, cinnamon, and allspice.
7. Let the filling cool, then turn it into the crust.
8. Roll out the top crust and lay it on the filling.
9. Trim off any excess dough, crimp the edges, and cut slits in the top crust to vent. (Do not make lattice crust, use full crust).
10. Bake at 450°F for 10 minutes. Reduce the heat to 350°F and bake 30 minutes more until golden brown.

Crust

1. Combine flour, salt, and shortening in a large mixing bowl.
2. Using a pastry cutter, mix well.
3. Add tablespoons of water until you reach the desired consistency.
4. Divide dough in half.

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.