



All American Pie Baking Contest Recipes

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175 Port Road
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Very special thanks to The Nonantum Resort for hosting our contest. It is the perfect place for your special occasion.

Apple Pie with Streusel Topping

- Port Bakery

Crust:

2 c. flour
¾ c unsalted butter
¼ c shortening
¼ tsp salt
1 tsp. Sugar
Approx. ¼ cup COLD water

Combining butter and shortening with flour until pea sized pieces. Add cold water until dough consistency. Do NOT overwork dough. Shape into disk. Refrigerate ½ hour. Roll to fit 9" pie plate, shape, crimp edges.

Filling:

Approx. 6 cups Cortland apples sliced
1 c brown sugar
2 Tbl cornstarch
A squeeze of lemon juice
Pinch of sale
1Tbl cinnamon

Combine sugar and cornstarch. Toss with apples. Add remaining ingredients to apples. Fill pie and dot with butter.

Streusel topping:

1 c brown sugar
½ c white sugar
1 c unsalted butter
1 tsp. Vanilla
½ tsp salt
2 c soft flour
1 tsp cinnamon

Mix dry ingredients, blend butter in until combined. Should be crumbly. Sprinkle on top of pie.

Bake 1 hour 10 minutes at 325 degrees, until golden and bubbling.

Old Fashion Apple Pie

-Misty Riley

Pastry for 2 crust pie

1 c sugar

1 tsp cinnamon

4T flour

dash salt

6 c sliced apples

2 T butter

1 tsp lemon juice sprinkled over sliced apples

Preheat oven to 425 degrees. In small bowl combine sugar, cinnamon, flour and salt. Mix well. Add to apples in large bowl. Fill pastry lined pie plate, mounding high in center. Dot with butter. Top with crust, making slits for steam to escape. Bake for 45-50 minutes until golden brown. Enjoy!

Apple Pie

Crust:

2 Cups Flour, sifted

½ tsp. salt

¾ cup Shortening

¼ cup + 1 Tbls. Cold water

Filling:

5-6 medium Mac Intosh apples....peeled, cored and sliced

1 cup sugar

1 tsp. cinnamon

1 tsp. nutmeg

2 pats butter

Mix flour, salt and shortening with pastry blender until the consistency of corn meal. Add water a small amount at a time and blend with fork until it comes together. (Do not have to have all blended firmly) Form 2 balls with dough. Roll out to fit size of a 9 inch pie plate with about an inch over hang. Place one crust on bottom of pie plate. Arrange ½ of the apples on top of crust. Add ½ of the sugar and spices. Place remainder of the apples on top and repeat with the remaining sugar and spices. Cut 2 pats of butter in half and place on top of apple mixture. Roll out second crust about 1 inch over hang. Dab cold water around edge of bottom crust, then place top crust over apple mixture. Pinch pie crust together to seal. Cut away excess crust around edge and crimp to make a neat edge. Cut a few slits in crust to let steam escape when cooking.

Bake in a 350° oven for about an hour or when crust is golden brown.

Apple-Tomato Pie

Crust

Sift together:

2 cups all-purpose flour

1 teaspoon salt

Measure and combine:

2/3 cup chilled Crisco

2 tablespoons chilled butter

Cut half of the shortening into the flour mixture with a pastry blender until it has the grain of cornmeal. Cut the remaining half coarsely into the dough until it is pea size. Sprinkle the dough with:

4 tablespoons cold water

Blend the water lightly into the dough. Divide the dough into two equal parts. Roll one ball of dough between sheets of waxed paper until the right size to fit a 9 inch pie pan. Place pie pan on dough and flip over – gently fit the dough to the pan leaving a small overhang. Roll the remaining ball of dough to the same size and cut it in 1/2 inch strips to weave a lattice topping or leave whole to cover pie with vents.

Pie Filling

2 cups thinly sliced green tomatoes, drained

3 cups thinly sliced tart cooking apples, peeled

2/3 cup light brown sugar, firmly packed

1/3 cup granulated sugar

1/2 teaspoon cinnamon

1/8 teaspoon salt

2 – 3 tablespoons flour

1 tablespoon butter

Preheat oven to 425 degrees. Immerse tomatoes in boiling water (about 3 minutes) to loosen skin then submerge in ice water. Remove skin. Thinly slice with a mandolin or serrated knife. Peel, core and thinly slice the apples. In a large bowl blend together sugars, cinnamon, salt, and flour. Add green tomatoes and apple slices and toss gently to mix. Place mixture in the prepared pie crust and dot the top with the butter. Cover the top with either a lattice or whole crust. Cut vents in whole crust. Bake until filling is soft and crust is lightly browned, about 50 to 60 minutes.

Ki Leffler

This recipe came from Vegetable Desserts by Schafer and Miller

Lemon Meringue Pie

-Virginia Reid

9" baked pie shell

Filling

1 ½ c sugar
1/3 c plus 1 T cornstarch
1 ½ c water
3 egg yolks, slightly beaten
3 T butter or margarine
2 tsp grated lemon peel
½ c fresh lemon juice

Meringue

3 egg whites
¼ tsp cream of tartar
6 T sugar
½ tsp vanilla

Beat egg whites and cream of tartar until frothy. Beat in sugar, 1 tablespoon at a time; continue beating until stiff and glossy. DO NOT UNDERBEAT. Beat in vanilla.

Preheat oven to 400 degrees

In saucepan blend sugar and cornstarch. Gradually stir in water. Cook, stirring constantly, over medium heat until mixture thickens and boils. Boil and stir 1 minute. Gradually stir at least ½ of the hot mixture into the slightly beaten egg yolks, to temper, so eggs do not cook. Then blend that mixture back into the remaining mixture in the saucepan. Boil and stir 1 minute longer. Remove from heat; stir in butter, lemon peel and lemon juice. Immediately pour into baked pie shell. Heap meringue on hot pie filling; spread over filling, carefully sealing the meringue onto edge of crust to prevent shrinking or weeping. Bake about 10 minutes or until delicately brown. Cool pie away from draft.

LEMON MERINGUE PIE

Sugar
6 tablespoons cornstarch
2 cups boiling water
grated rind of 1 lemon
two tablespoons of butter or margine
3 eggs (seperated)
1/2 cup plus 1 teaspoon lemon juice
1/2 cup plus 1 teaspoon lemon juice

Mix 1 cup of sugar with cornstarch, add water and lemon rind, cook over boiling water until thickened, stiring, gradually stir in egg yolks mixed with 1/2 cup lemon juice, add butter, stir until disolved. Let cool before pouring in baked pie shell.

Beat egg whites until stiff, gradually add 6 tablespoons of sugar, beat until very stiff, pile lightly on pie and spread to edge. Bake in (325 degree F. oven) for 18 minutes. Makes 6 or 8 servings.

9-inch pie shell

1 cup sifted all purpose flour
1/8 teaspoon salt
1/3 cup plus 1 tablespoon crisco
2 tablespoons cold water

Mix flour, salt and crisco with hand mixer or electric beater until blended, add water, a little at a time, until dough holds together in a ball, flatten pastry with hands, roll on a lightly floured board, cover a rolling pin with stockinet, rub with flour, being careful not to add extra flour, as it makes pastry tough, roll pastry about 1-inch larger all around than inverted pie pan, keeping it circular as you roll, fold over in half and carefully transfer to pie pan, unfold pastry and ease loosely into pan, being careful not to stretch it. (stretching causes pastry to shrink during baking.) With fork, prick shell close and deep on bottom and sides. bake in preheated oven (450 degrees F) for 12 to 15 minutes or untill golden brown. Cool before filling.

Lemon Sponge Pie

-Betsy Fitzgerald

¼ c soft butter
1 c sugar
3 eggs, separated
3 T flour
¼ tsp salt
6 T lemon juice
1 tsp grated lemon rind
2 c milk
Pastry for a 10" pie plate

Line a 10" pie plate with pastry.

Separate eggs and beat whites until they hold up in peaks. Add about ¼ c. of the sugar

Cream butter, add salt and remaining sugar. Add unbeaten egg yolks, beat well, add the flour, lemon juice and lemon rind. Add milk, then fold in beaten whites.

Bake at 425 degrees for 15 minutes. Then, reduce heat to 325 degrees and bake for an additional 25 minutes.

Key Lime Pie ~ Jim Fitzgerald

A Yummy & Delicious Light Version!

(290 Calories and only 4.4g Fat per serving)

Graham Cracker Crust ~ Makes 1 (9-inch) crust

Preheat oven to 325 degrees

2 tablespoons sugar

1 tablespoon chilled stick margarine

1 egg white

(See...told you it was light!)

1 1/4 cups graham cracker crumbs

1 teaspoon ground cinnamon

Cooking spray

Combine first 3 ingredients in a bowl; beat at medium speed of a mixer until blended. Add crumbs and cinnamon; toss with a fork until moistened. Press crumb mixture into a 9-inch pie plate coated with cooking spray. Bake at 325 degrees for 20 minutes or until lightly browned; let cool on a wire rack.

Now for the pie! ~ (Just leave the oven at 325 degrees)

1 teaspoon unflavored gelatin

1 tablespoons cold water

1/2 cup fresh lime juice

2 egg yolks

1 (14-ounce) can fat-free sweetened condensed milk

3 egg whites (at room temperature)

(See...more light!)

1/4 teaspoon cream of tartar

1/8 teaspoon salt

1/3 cup sugar

Lime slices (optional)

1. Sprinkle gelatin over cold water in a small bowl; set aside. Combine lime juice and egg yolks in a small heavy saucepan; cook over medium-low heat 10 minutes or until slightly thick and very hot (180 degrees), stirring constantly (do not boil). Add softened gelatin to lime juice mixture; cook 1 minute, stirring until the gelatin dissolves. Place pan in a large ice-filled bowl; stir gelatin mixture 3 minutes or until mixture reaches room temperature (do not allow gelatin mixture to set). Strain gelatin mixture into a medium bowl; discard any solids. Gradually add milk, stirring with a whisk until blended (mixture will be very thick); spoon mixture into Graham Cracker Crust; spread evenly.

2. Beat egg whites, cream of tartar, and salt at high speed of a mixer until foamy. Gradually add sugar, 1 tablespoon at a time, beating until stiff peaks form. Spread evenly over filling, sealing to edge of crust.

3. Bake at 325 degrees for 25 minutes; let cool 1 hour on a wire rack. Chill 3 hours or until set. Cut with a sharp knife dipped in hot water. Garnish with lime slices, if desired.

Pastel de Chocolate Mexicano
(Mexican Chocolate Pie)

FILLING

1 cup heavy whipping cream
 4 oz. bittersweet or semi-sweet choc.,
 chopped
 1 3.1-ounce disk Mexican chocolate
 (such as Ibarra), chopped
 ¼ cup (1/2 stick) unsalted butter, cut into
 4 pieces, room temperature
 2 teaspoons vanilla extract
 1 teaspoon ground cinnamon
 ¼ teaspoon salt

CRUST

1 cup choc. wafer cookie crumbs
 finely ground in processor
 ¼ cup sugar
 ½ teaspoon ground cinnamon
 1/8 teaspoon salt
 5 tablespoons unsalted butter,
 melted

PECANS

Nonstick vegetable oil spray
 1 large egg white
 2 tablespoons sugar
 1 tablespoon golden brown sugar
 1 teaspoon ground cinnamon
 ¼ teaspoon salt
 1/8 teaspoon cayenne pepper
 1 ½ cups pecan halves

FOR PECANS:

Preheat oven to 350 F. Spray rimmed baking sheet with nonstick spray. Whisk all ingredients except pecans in medium bowl. Stir in pecans. Spread in single layer on sheet, rounded side up. Bake until just browned and dry, about 30 minutes. Cool on sheet. Separate nuts, removing excess coating. NOTE: Can be made two days ahead and stored in airtight container.

FOR CRUST:

Preheat oven to 350 F. Blend first 4 ingredients in processor. Add melted butter; process until crumbs are moistened. Press crumbs into 9-inch diameter pie pan or tart pan to within 1/8 inch of top. Bake until set, about 20 minutes. Cool on rack.

FOR FILLING:

Bring cream to simmer in medium saucepan. Remove from heat. Add chocolate; whisk until melted. Add butter, 1 piece at a time; whisk until smooth. Whisk in vanilla, cinnamon, and salt. Pour filling into crust. Chill until filling begins to set, about 15-20 minutes. Arrange the pecans in concentric circles atop pie. Chill until set, about 4-5 hours. (Can be made a day ahead; cover loosely with foil and keep chilled.)

Chocolate Dream Pie

-Ki Leffler

Chocolate Dream Pie

Crumb Crust

1 1/2 cups of crushed Vanilla Wafers
1/4 cup sifted confectioner's sugar
1/2 teaspoon cinnamon
6 tablespoons melted butter

Combine and stir all ingredients until well blended. Reserve 2 to 3 tablespoons of the crumb mixture. Pat the rest into a 9 inch pie pan and press out firmly to the desired thickness. Chill thoroughly.

Chocolate Pie Filling

1 cup sugar
2 tablespoons flour – heaping
3 egg yolks – beaten - reserve whites for meringue
2 cups whole milk
2 – 2 1/2 tablespoons cocoa – heaping
2 tablespoons butter
Pinch of salt

Mix dry ingredients together, add milk. Cook in double boiler, stirring often till thickened. Add a little milk mixture to the beaten egg yolks; pour all together, cook about 5 minutes more. Stir butter in last. Pour into chilled pie shell.

Meringue

Beat the 3 remaining egg whites until foamy. Add 1/2 teaspoon vanilla and 2 teaspoons of sugar. Beat until the mixture hold stiff peaks. Spread over pie filling. Scatter reserved crumb mixture over meringue. Bake pie at 350 degrees until lightly browned, about 10 minutes. Cool completely before cutting.

Ki Leffler

Chocolate Cream Pie

-Colby Elizabeth Marvin

1 pkg. (4 oz.) Sweet baking chocolate
1/3 c milk, divided
4 oz. Cream cheese, softened
2 T sugar
1 – 8 oz. Container whipped topping

Melt chocolate and 2 T milk over low heat. Stir until chocolate melts. Beat in cream cheese, sugar and remaining milk. Refrigerate to cool. Stir in whipped topping. Spoon into your favorite prepared crust. Freeze.

Toll House Pecan Pie

-Mary Lou Keenan

Sweet Pie Pastry

2 c sifted flour
2 egg yolks
2 T sugar
1 c butter, room temperature

Sift flour into bowl. Add remaining ingredients to a "well" in the center. Blend with pastry blender. Work in the flour. Wrap dough in wax paper. Chill for one hour.

Toll House Pecan Pie Filling

2 eggs
½ c flour
½ c firmly packed brown sugar
1 c butter – melted and cooled
1 c semi-sweet chocolate chips
1 c chopped toasted pecans

Preheat oven to 325 degrees

Beat eggs until foamy. Add flour and sugar. Mix in melted butter, chocolate chips and nuts.

Pour into pie shell. Bake for 1 hour.

Enjoy!

Candy Bar Pie

-Judy LeBarge

Crust:

2 c finely crushed pretzel sticks
¼ c firmly packed light brown sugar
¾ c melted butter

Stir together all ingredients; firmly press crumb mixture on bottom, up sides and onto lip of a lightly greased 9" pie plate. Bake at 350 degrees for 10-12 minutes or until lightly browned. Remove to a wire rack and cool crust for 1 hour or until completely cooled before filling.

Filling:

3 (2.07 oz) chocolate-coated caramel-peanut nougat candy bars
1 ½ (8 oz.) packages cream cheese, softened
½ c sugar
1/3 c sour cream
1/3 c creamy peanut butter
2 large eggs
2/3 c semisweet chocolate morsels
2 T whipping cream
¼ c coarsely chopped lightly salted peanuts

Preheat oven to 325 degrees. Cut candy bars into ¼ inch pieces and arrange on bottom of crust.

Beat cream cheese and sugar at medium speed with an electric mixer until blended. Add sour cream and peanut butter, beating at low speed until well blended. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Spoon cream cheese mixture over candy on crust.

Bake at 325 for 35-40 minutes or until set. Remove to wire rack and let cool 1 hour or until completely cool. Cover and chill 2 hours.

Microwave chocolate morsels and cream in a microwave-safe bowl on HIGH for 30 seconds or until melted smooth, stirring at 15-second intervals. Drizzle over top of cooled pie and sprinkle evenly with peanuts.

Bittersweet Chocolate Pudding Pie**Ingredients****Crust:**

1 cup chocolate wafer cookie crumbs (about half of one 9-ounce package; about 23 cookies, finely ground in processor)

2 tablespoons sugar

5 tablespoons unsalted butter, melted

2 ounces bittersweet chocolate (60% cacao), finely chopped

Filling:

1/3 cup sugar

1/3 cup unsweetened cocoa powder

2 tablespoons cornstarch

1/8 teaspoon salt

1 3/4 cups whole milk, divided

1/4 cup heavy whipping cream

4 ounces bittersweet chocolate
(60% cacao), finely chopped

1 tablespoon dark rum

1 teaspoon vanilla extract

Topping:

1 cup chilled crème fraîche*

1 cup chilled heavy whipping cream

1/4 cup sugar

1 teaspoon vanilla extract

Bittersweet chocolate shavings or curls (optional)

Preparation**Crust:**

Position rack in center of oven; preheat to 350°F. Blend cookie crumbs and sugar in processor. Add melted butter; process until crumbs are evenly moistened. Press crumb mixture onto bottom and up sides (not rim) of 9-inch-diameter glass pie dish. Bake until crust begins to set and no longer looks moist, pressing gently with back of fork if crust puffs, about 12 minutes. Remove crust from oven, then sprinkle chopped chocolate over bottom of crust. Let stand until chocolate softens, 1 to 2 minutes. Using offset spatula or small rubber spatula, spread chocolate over bottom and up sides of crust to cover. Chill crust until chocolate sets, about 30 minutes.

Filling:

Whisk sugar, cocoa, cornstarch, and salt to blend in heavy medium saucepan. Gradually add 1/3 cup milk, whisking until smooth paste forms. Whisk in remaining milk, then 1/4 cup cream. Using flat-bottom wooden spoon or heatproof spatula, stir mixture constantly over medium heat, scraping bottom and sides of pan until pudding thickens and begins to bubble at edges, about 5 minutes. Add chocolate; stir until mixture is smooth. Remove from heat; stir in rum and vanilla. Pour hot pudding into crust and spread evenly. Cool 1 hour at room temperature. Cover with plastic wrap; chill overnight. *DO AHEAD: Can be made 2 days ahead. Keep refrigerated.*

Topping:

Using electric mixer, beat crème fraîche, whipping cream, sugar, and vanilla in medium bowl just until stiff peaks form and mixture is thick enough to spread (do not overbeat or mixture may curdle). Spread topping decoratively over top of pie, swirling to create peaks, if desired. *DO AHEAD: Pie can be made 6 hours ahead. Cover with cake dome and refrigerate.*

Sprinkle chocolate shavings decoratively atop pie, if desired. Cut pie into wedges and serve.

