

Erie County Fair  
Pie Baking Competition- Single Crust



Apple Maple Crunch Pie  
Marcy Kamery  
First Place

**Crust:**

One single recipe pie crust or pre-made pie crust of your choice

**Filling:**

2 ½ cups peeled, cored, and sliced granny smith apples  
2 cups peeled, cored, and sliced braeburn apples  
1 tsp cinnamon  
Pinch of allspice  
2 tbsp fresh lemon juice  
3 tbsp cornstarch  
1 cup light brown sugar  
2 ½ tsp maple flavoring

Mix all ingredients, except apples, in a large bowl. Mix well with spoon. Add apples and stir until apples are coated. Pour apples evenly into pie shell.

**Streusel Topping:**

¾ cup light brown sugar  
¾ cup all purpose flour  
½ cup maple brown sugar instant oatmeal  
½ cup softened butter  
3 slices cooked, chopped maple flavored bacon

In a medium bowl, combine the sugar, flour, and oatmeal, tossing to coat evenly. Blend in softened butter with a fork until crumbly. Spread evenly over top of pie. Bake pie on a cookie sheet at 425 degrees for 15 minutes, and then turn oven down to 350 degrees and continue to bake an additional 40-50 minutes until apples are tender. Remove from oven. Sprinkle bacon over streusel topping. Cool pie on a cooling rack. Serve pie warm or cool. Cover and refrigerate any leftovers.

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Apple Caramel Crunch Pie

Joanne Hoffman

Second Place

Filling:

4-5 cups sliced apples

½ cup apple juice

2 tbsp cornstarch

¼ tsp cinnamon

¾ cup sugar

Topping:

½ cup butter

¼ cup brown sugar

½ cup bisquick

½ cup dry yellow cake mix

¼ cup walnuts (chopped)

¼ cup caramel sauce

**Directions:**

Line pie pan with pie crust. Roll out extra pie dough, cut ¼” strips, and place end of strip on the top edge of pie crust making a ribbon effect by going back and forth until the top edge is covered. Set aside.

In a large pan, combine apples, apple juice, sugar, cornstarch, and cinnamon. Cover and cook over medium heat for 6-8 minutes. Spoon into a prepared pie crust and set aside.

In mixing bowl, combine butter, brown sugar, walnuts, bisquick, and cake mix until crumbly. Spoon mixture over apples and bake at 400 degrees for 50-60 minutes. Remove from oven and cool slightly before serving. Top each serving with a spoonful of caramel sauce.

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Barb's Best Berry Pie  
Barb Kamierczak  
Third Place

**Ingredients:**

- 1 cup each blueberries, strawberries, blackberries, raspberries
- 1 box raspberry jello
- 1 cup sugar
- 3 tbsp cornstarch
- 1 cup water
- 1 graham cracker crust

**Directions:**

Wash and trim berries. Arrange them in pie crust. Set aside. Mix 1 cup of sugar and 3 tablespoons of cornstarch. Set aside. Bring 1 cup of water to a boil and add sugar/cornstarch mixture. Stir until mixed. Pour mixture over berries that are in pie crust. Refrigerate until set.