

Erie County Fair
Pie Baking Competition- Double Crust



Blueberry-Apple-Peach Pie
Monnie Geiger
First Place

Ingredients:

Crust:

2 cups flour

2/3 cup lard

½ tsp salt

Mix all until blended, work 6-7 tbsp water and work into ball

Filling:

3 cups sliced peeled apples

1 ½ cups sliced peeled peaches

1 tbsp fresh lemon juice

½ cup granulated sugar

1/3 cup cornstarch

½ tsp salt

¼ tsp ground cinnamon

¾ cup fresh or frozen blueberries

½ tsp vanilla

Crumb Topping:

½ cup all purpose flour

½ cup packed brown sugar

¼ cup old fashion oats

¼ tsp ground cinnamon

¼ tsp salt

¼ cup butter, cold

½ tsp milk

coarse sugar

Directions:

Heat oven to 400 degrees. Make pie crust and put in pie tin. In a large bowl, place apples and peaches. Add lemon juice; toss to coat. In medium bowl mix ½ cup of granulated sugar, the cornstarch, ½ tsp salt, and ¼ tsp cinnamon. Sprinkle over apples and peaches; toss to mix well. Gently stir in blueberries and vanilla. Spoon into crust. In another medium bowl, place all crumb topping ingredients except milk and coarse sugar. With pastry blender, cut in butter until mixture looks like fine crumbs. Sprinkle topping on pie and press down lightly. To make lattice top, cut second crust in the ½ inch wide strips with pastry cutter. Place half of the strips across the filling in the pie plate. Weave remaining strips with the first strips to form the lattice. Trim ends of strips with edge of bottom crust; fold trimmed edge of bottom crust over endstrips forming a high stand up rim. Seal and flute. Brush lattice strips with milk and sprinkle with coarse sugar. Cover crust with foil for 30 minutes, remove foil and reduce oven to 350 degrees for 35-40 more minutes. Cool. Makes 8 servings.

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Cherry-Berry-Peach Pie
Frank Scherer
Second Place

Ingredients:

2 cups cherries
2 cups blackberries
2 cups peaches
4 tbsp tapioca
1 ½ cups sugar
1 tsp lemon juice

Directions:

Bake at 350 degrees until golden brown.

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Peach, Pineapple, Mango Pie
Karen M. Gold
Third Place

Ingredients:

Crust:
2 cups flour (do not use self-rising flour)
1 tsp salt

2/3 cup plus 2 tbsp shortening or butter
5-8 tbsp ice cold water

Filling:

2 cups fresh chopped pineapple (approx. 1)

2 cups fresh chopped mango (approx. 3)

3 cups fresh chopped peaches (approx. 4)

½ cup sugar

½ cup flour

3 tbsp cornstarch

1 tsp cinnamon

Directions:**Crust:**

Measure flour and salt and sift into a mixing bowl. With pastry blender, using an up and down chopping motion, thoroughly cut in shortening until particles are the size of tiny peas. Sprinkle in ice water, 1 tablespoon at a time, tossing with a fork after each addition. Mix lightly until all flour is moistened and dough almost cleans from the side of the bowl. Additional water may be added if necessary. Place dough in refrigerator to rest for 15 minutes. Remove from refrigerator and place on a lightly floured board. Roll dough out and ease into a pie pan. Flute the edges as desired. Crust is ready to use.

Filling:

Prepare all your fruit- peel, core, and cut. Measure and mix together in a bowl. Add cornstarch and flour. Mix together until blended well. Add sugar and cinnamon. Mix until blended. Pour into a 9" or 10" pie crust in a metal pan. Place second pie crust on top of fruit. Flute edges and brush milk on top of crust, sprinkling a little sugar on top of that. Place pan on a cookie sheet while baking. Bake at 425 degrees for 45-50 minutes or until crust appears golden brown.