

CHOCOLATE PECAN PIE

Crust:

one cup flour
¼ teaspoon salt
1/3 cup shortening
¼ cup water

Pie:

2 cups pecan halves
3 large eggs, beaten
3 tablespoons butter, melted
½ cup corn syrup
one cup sugar
2 tablespoons vanilla
3 ounces chocolate chips

Crust: Combine flour and salt; cut in shortening with pastry blender until mixture is crumbly. Sprinkle ice water, one tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball and chill at least one hour. After chilling, roll out to 1/8 inch thickness on a lightly floured surface. Place in a 9-inch pie plate, trim off excess pastry along edges, set aside.

Pie:

Preheat oven to 375 degrees. Cover bottom of pie crust with pecans. In a medium bowl, whisk together the eggs and melted butter. Add the corn syrup, sugar, vanilla, and chocolate chips. Stir until all ingredients are combined. Pour mixture into the pie shell over the pecans and place on a heavy-duty cookie sheet. Bake for fifteen minutes. Lower the oven temperature to 350 degrees and continue to bake for an additional 35-45 minutes until pie is set. Remove from oven and cool on a wire rack. Serve hot or cold. Yield: eight servings

Kathleen Knesek
Junior, Pies

PECAN APPLE PIE

Crust:

- 2 cups flour
- 1/2 teaspoon salt
- 2/3 cup shortening
- 1/2 cup water

Pecan Mixture:

- 1/3 cup butter, melted
- 3/4 teaspoon vanilla
- 1/2 cup brown sugar, firmly packed
- One cup pecans, chopped

Filling:

- 1 teaspoon vanilla
- 3/4 teaspoon butter flavoring
- 3/4 cup sugar
- 2 tablespoons of all-purpose flour
- 2 tablespoons of cinnamon
- 1/4 teaspoon of nutmeg
- 1/4 teaspoon all spice
- 8 medium sized tart apples (7 cups)
- Dried apple rings for garnish

Preheat oven to 375.

Crust: Combine flour and salt; cut in shortening with pastry blender until mixture is crumbly. Sprinkle ice water, one tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into two balls and chill at least one hour. After chilling, roll out one ball to 1/8 inch thickness on a lightly floured surface. Reserve to place over pecan mixture in a deep dish pie plate, trim off excess pastry along edges, set aside. Roll remaining pastry to 1/8 inch thickness, and set aside to cover top of pie.

Pecan Mixture: In a sauce pan, melt butter. Blend in vanilla, brown sugar, and pecans. Spread mixture evenly in bottom of deep dish pan. Place one pie crust over pecan mixture.

Filling: Mix vanilla, butter flavoring, and sugar. Blend in flour, cinnamon, and nutmeg. Coat peeled, cored, and sliced apples with sugar mixture. Arrange apple slices in pan and top with 2nd crust. Flute edges and cut slits for venting. Place pan on foil or cookie sheet to guard against spillage Bake at 375 for 40 minutes or until golden brown and apples are tender. Remove from oven. Immediately place serving platter over pie and invert. Carefully lift pan from crust. If

any nuts remain in pan remove them and place them on the pie with a knife. Cool at least one hour before serving. Garnished with dried apple rings. Yields 8-10 servings

Keely Ann Knesek
Junior Pies

PUMPKIN CHOCOLATE CHIP COOKIES

½ cup butter
1 ½ cups sugar
1 egg
1 cup canned pumpkin
1 teaspoon vanilla
2 ½ cups all-purpose flour
one teaspoon baking powder
one teaspoon baking soda
½ teaspoon salt
1 teaspoon nutmeg
1 teaspoon cinnamon
½ cup chopped pecans
one cup chocolate chips

Preheat oven to 350 degrees. Cream butter and sugar together until light and fluffy. Beat in egg, pumpkin, and vanilla. Stir in dry ingredients. Add nuts and chocolate chips. Drop by teaspoonfuls on greased cookie sheets. Bake 15 minutes until lightly browned. Remove while warm. Yield: 6 dozen

Keely Ann Knesek
Age 8
Junior Cookies

MANY BERRY PIE

Crust:

1-1/2 cups of flour
1/2 tsp. kosher salt
1/2 tsp. sugar
1/2 cup (1 stick) cold butter, cut into 3/4 inch pieces
1-2 Tbsp. ice water, plus more as needed

To make crust, combine the flour, salt and sugar in a large bowl. Scatter the butter pieces over the dry ingredients. Using a pastry blender, or by rubbing the mixture between your fingers, quickly cut or rub the butter into the ingredients until it is in pieces no larger than small walnuts, but no smaller than peas. Sprinkle half of the ice cold water over the butter mixture. Using your hands or a rubber spatula, lightly toss the mixture to incorporate the water. Do not overwork the dough, or the butter may melt. Continue to add water in small amounts until the dough is rough but pliable and just holds together when pressed to the side of the bowl. The mixture should not form a ball or mass of dough in the middle. Turn the dough onto a lightly floured work surface. Shape the dough into a 5-6 inch disc. Wrap the disc in plastic wrap. Chill the dough in the refrigerator for at least an hour before rolling out to fit into a standard disposable pie plate.

Filling:

6 cups frozen mixed berries: blueberries, raspberries, and blackberries (partially defrosted and drained)
3/4 cup sugar
3 Tbsp. cornstarch
1 Tbsp. orange juice
1/4 tsp. kosher salt

To make the pie filling, preheat oven to 375 degrees Fahrenheit and set the rack in the lowest position. In a medium bowl combine the berries, sugar, cornstarch, orange juice, and salt. Toss to combine. Transfer filling to bottom pie crust. Top with streusel. Place pie on a rimmed baking sheet. Bake until filling is bubbly and thick, 60-70 minutes. Remove the pie from the oven and place it on a cooling rack. Let cool for 2-3 hours. The filling will continue to thicken and set as the pie cools.

Streusel:

1/3 cup sugar
1/2 cup flour
1/2 tsp. ground cinnamon
1/4 tsp. kosher salt
4 Tbsp. cold butter, cut into 1/2 inch pieces

To make streusel, combine the sugar, flour, cinnamon and salt in a medium bowl. Add the butter to the flour mixture, tossing to coat. Cut the butter into the mixture using a pastry blender, until the mixture looks like coarse irregular crumbs. Distribute crumbs over the top of the pie evenly.

Ashley Ostby
Junior Division

GERMAN CHOCOLATE PIE

2 cups sugar
¼ teaspoon vanilla
¾ teaspoon cornstarch
4 tablespoons butter or margarine
1 cup coconut
3 tablespoons unsweetened coco
1 egg
6 oz. evaporated milk
7 oz. sweetened condensed milk
½ cup pecans chopped and toasted

Never fail pie crust (makes 2)

2 cups flour
1 teaspoon salt
2/3 cup shortening
1/3 cup milk
1 tablespoon vinegar

Crust instructions

Combine flour and salt in bowl. Cut in shortening. Add milk and vinegar, stirring just until combined. Shape into ball, let chill covered for 30 minutes. Roll dough to 1/8" thick and trim to fit just over edges of pie plate, flute edges.

Filling

Mix first 9 ingredients well in a large bowl, add toasted chopped pecans. Pour into pie pan. Bake at 350 degrees for 45-60 minutes until center no longer jiggles.

Savay Sexton
Junior, Pies

TEXAS TRAIL PIE

Filling:

- 1/2 cup graham crackers, crushed
- 1 cup chocolate chips
- 1 cup caramels, chopped
- 1/2 cup shredded coconut
- 1 cup of pretzels, broken into small pieces
- 14 ounces sweetened condensed milk
- 1/2 cup of pecans
- 1/2 cup of pistachios
- 1/2 cup of cashews, pieces

Crust:

- one cup flour
- 1/4 teaspoon salt
- 1/3 cup shortening
- 1/4 cup water

Preheat oven to 350 degrees.

Crust: Combine flour and salt; cut in shortening with pastry blender until mixture is crumbly. Sprinkle ice water, one tablespoon at a time, evenly over surface; stir with a fork until dry ingredients are moistened. Shape into a ball and chill at least one hour. After chilling, roll out to 1/8 inch thickness on a lightly floured surface. Place in a 9-inch pie plate, trim off excess pastry along edges, set aside.

Filling: In a large bowl combine graham cracker pieces, chocolate chips, caramels, coconuts, and pretzels. Add the can of sweetened condensed milk. Mix until all ingredients are coated with milk. Add pecan, pistachios, and cashews. Pour onto pie crust and bake for 40 minutes, or until pie is filling firm and crust is brown. Yield: 8 servings

Kristofer Knesek
Senior, Pies

CANDY APPLE PIE

Crust:

- 3 cups flour
- 3 sticks butter, softened
- 6 tablespoons sugar
- 1/4 teaspoon salt

Filling:

- 6 cups sliced peeled tart apples
- 1 teaspoon vanilla
- 1/4 cup all-purpose flour
- 1/2 teaspoon nutmeg
- 2 tablespoons unsalted butter, at room temperature
- 1 tablespoon cornstarch
- 2 tablespoons lime juice
- 3/4 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon salt

Topping:

- 2 tablespoons butter
- 1 tablespoon heavy whipping cream
- 1/4 cup packed brown sugar
- 1/4 cup chopped pecans

Directions

Place baking sheet in oven and Preheat oven to 400 degrees.

Crust: Mix all four ingredients together and divide in half. Place first half in a 9-inch pie plate and press around bottom and up sides of pan. Set aside until ready to assemble.

Filling: In a large bowl, toss apples with lime juice, add vanilla. Combine the sugar, flour, cinnamon, nutmeg, salt and cornstarch; add to apples and toss lightly.

Fill crust with apple mixture. Dot with butter. Roll out remaining pastry between two pieces of wax paper to fit top of pie. Place over filling. Trim, seal and flute edges; cut small slits in top crust. Set pie on hot baking sheet in oven and bake for 40-45 minutes or until golden brown and apples are tender. (Tent loosely with foil if the top browns too quickly.)

Topping: melt butter in a small saucepan. Stir in brown sugar and cream; bring to a boil, stirring constantly. Remove from the heat and stir in pecans.

Pour over top crust. Bake 3-4 minutes longer or until bubbly. Place on a wire rack to cool.

Shaelynn Malatek
Senior, Pies

STRAWBERRY RHUBARB PIE

Crust:

3 cups of flour
1 tsp. kosher salt
1 tsp. sugar
1 cup (2 sticks) cold butter, cut into 3/4 inch pieces
1/3 cup ice water, plus more as needed

To make crust, combine the flour, salt and sugar in a large bowl. Scatter the butter pieces over the dry ingredients. Using a pastry blender, or by rubbing the mixture between your fingers, quickly cut or rub the butter into the ingredients until it is in pieces no larger than small walnuts, but no smaller than peas. Sprinkle half of the ice cold water over the butter mixture. Using your hands or a rubber spatula, lightly toss the mixture to incorporate the water. Do not overwork the dough, or the butter may melt. Continue to add water in small amounts until the dough is rough but pliable and just holds together when pressed to the side of the bowl. The mixture should not form a ball or mass of dough in the middle. Turn the dough onto a lightly floured work surface. Shape the dough into two 5-6 inch discs. Wrap the discs tightly in plastic wrap. Chill the dough in the refrigerator for at least an hour before rolling out 1/8" thick to fit into a standard disposable pie plate.

Filling:

2 cups frozen rhubarb (partially defrosted and drained)
2 cups frozen strawberries-sliced
1 1/4 cup sugar
1/2 cup flour
1/4 tsp. kosher salt

Preheat oven to 375 degrees Fahrenheit and set the rack in the lowest position. In a medium bowl combine the rhubarb, strawberries, sugar, flour, and salt. Toss to combine. Transfer filling to prepared bottom pie crust. Top with dough for top crust rolled to 1/8" thick and cut to desired shape. Brush the edge of bottom crust with water and gently arrange dough on top of filling in desired design. Place pie on a rimmed baking sheet. Bake until filling is bubbly and thick, 45-50 minutes. Remove the pie from the oven and place it on a cooling rack. Let cool for 2-3 hours. The filling will continue to thicken and set as the pie cools.

Katelyn Ostby
Senior Division