



2023 First Place

Jim Schwartz & Mika Schwartz
The Goat Ate My Apple Pie

Ingredients

Apple cider caramel

1 cup apple cider
(from Skibbe Farms)
½ cup brown sugar
2 ½ tbsp butter
(from Baked Cheese Haus)
¾ cup whipping cream
¼ tsp cinnamon
½ tsp vanilla
¼ tsp salt

Crust

1 ⅞ cup flour (from Brian Severson Organic Grains)
½ tsp salt
6 tbsp cold butter
(from Baked Cheese Haus)
¾ cup cold water

Topping

½ cup butter, softened
(from Baked Cheese Haus)
½ c brown sugar **1 c** flour

Filling

1 cup apple cider caramel
(from earlier in recipe)
2 eggs
(from Jake's Country Meats)
3 tbsp goat cheese
(from J2K Capraio)
2 tbsp flour
2 tbsp milk
1 tsp cinnamon
¼ tsp nutmeg
5 apples (from Nichols Farm)





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Directions

Preheat the oven to 400°F.

For the crust:

1. Mix the flour and salt in a mixing bowl.
2. Cut up the butter into 1-inch pieces and add to the flour and salt.
3. Use a pastry blender to blend the butter into the flour until it is in pea-sized pieces.
4. Add the water gradually to the flour, salt, butter mixture. Mix the dough with a fork just until it comes together. Do not overmix.
5. Cover the pie dough and place in the refrigerator for at least 15 minutes and up to several hours.
6. When you are ready, roll the dough out on a floured countertop until it is a round disc, about 10 inches across and an eighth of an inch thick.
7. Place the dough into your pie pan and cut off any excess dough. Crimp the edges of the dough.
8. Put the prepared pie dough in the refrigerator until ready to fill it.

For the topping

Stir together the softened butter, flour, and brown sugar until the mixture is crumbly.





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Directions

For the filling

1. Peel, core, and slice the apples about a quarter inch thick.
2. Mix all of the filling ingredients except for the apples until they are a smooth mixture.

To assemble and bake the pie

1. Place the apples into the prepared pie dough.
2. Pour the liquid filling mixture over the apples.
3. Crumble the topping over the top of the filling.
4. Bake the pie for 10 minutes at 400°F.
5. Reduce the temperature to 375°F. Continue to bake for another 45-50 minutes, until the apples are somewhat tender and the top is brown and crispy.
6. Allow the pie to cool for at least an hour so that the filling doesn't run out when you cut it.
7. Serve the pie on its own, with whipping cream, with ice cream, or with both!





2023 Second Place

Jessy Sanders
Autumn Classic Pie

Ingredients (suitable for vegetarians and vegans)

Filling

6 cups peeled '20-Ounce' apples (Nichols Farm), sliced 1/4" thick (about 3lb)
20-Ounce apples are a specialty variety of North American apple, they are mildly sweet and firm, ideal for baking

1/3 cup brown sugar
1/2 cup unrefined cane sugar
1 teaspoon ground cinnamon
(I recommend Vietnamese Cassia Cinnamon)
1/2 teaspoon ground ginger
1/8 teaspoon ground cloves
3 tablespoons flour
Pinch of salt

Dough

2 1/2 cups unbleached AP flour
1/2 teaspoon sea salt
3 tablespoons unrefined cane sugar
8 tablespoons cold vegetable shortening
8 tablespoons cold vegan butter
6 tablespoons ice water
1 tablespoon apple cider vinegar

Topping

1/2 teaspoon cinnamon
2 tablespoons unrefined cane sugar
2 tablespoons soy milk

Note: Jessy recommends spices and salt from Epic Spices in Ukrainian Village





2023 Second Place

Jessy Sanders
Autumn Classic Pie

Directions

Pie Dough

1. Sift flour into a large bowl
2. Whisk salt and sugar into the flour
3. Dice vegetable shortening and vegan butter, return to refrigerator if warming too quickly
4. Cut shortening into flour mixture until only small pebbles remain
5. Cut butter into flour mixture until only small pebbles remain
6. Combine ice water and apple cider vinegar into a cup or small bowl
7. Add ice water mixture slowly, stirring with a wood spoon as you go
8. Add enough of the water mixture holds together and does not feel dry, work quickly, the dough should remain cold throughout this process
9. Split into two smooth discs
10. Refrigerate for at least 30 minutes (or up to two days), tightly wrapped in plastic wrap

Filling

1. Combine brown sugar, cane sugar, cinnamon, ginger, cloves, flour, and salt in a large bowl
2. Core, peel, and thinly slice apples (preferably with an apple corer/slicer countertop gadget, but can also be done by hand)
3. Combine apples with sugar mixture, coating them thoroughly





2023 Second Place

Jessy Sanders
Autumn Classic Pie

Directions

Assembly

1. Remove pie dough from refrigerator, let it sit for 5-15 minutes (depending on how cold it had been) until it is able to be rolled out relatively easily but is still cold (it should not be so firm that it breaks easily, but should not be so warm that the butter and shortening pebbles are melting)
2. Preheat oven to 425 degrees F
3. Flour your rolling surface (a countertop is great, the colder the better!)
4. Sprinkle flour onto your dough
5. Roll out pie dough with a rolling pin, try to keep your dough fairly circular, about 1/4 inch thick, using a bench scraper to ensure it has not adhered to your counter, add flour generously throughout as needed
6. Gently pick up your pie dough (I use a bench scraper around the edges and drape it over my rolling pin to get some leverage) and place it inside your pie pan (I like to use 9" glass pans for full crust visibility throughout the baking process)
7. Scoop filling into your bottom pie crust, let it mound up higher than the sides of the pie (it will reduce down as it bakes), let any liquid that has been generated drip over the apples (don't want to lose any spices!)





2023 Second Place

Jessy Sanders Autumn Classic Pie

Directions

Assembly (continued)

8. Roll out your second disc of dough, following the same process, and drape it over your apple mound (or if preferred, a lattice crust would look lovely, but be sure not to leave large gaps between your rows, you don't want too much moisture to escape from an apple pie!)
9. Crimp the crust, either with your hands or a fork, and remove any excess dough as needed

Topping

1. Mix your cinnamon and cane sugar in a bowl
2. Lightly brush the soy milk onto the top crust, you likely will not need the full two tablespoons, don't forget to brush your crimped edges!
3. Sprinkle the cinnamon and cane sugar mixture all over the pie
4. Cut five slits into the top of the pie (if doing a full coverage top)

Baking

1. Bake for 25 minutes
2. Lower the temperature to 350 degrees F
3. Bake for another 30-35 minutes, until the crust is slightly golden, smells amazing, and if possible, until you can see the fruit bubbling through the slits (this isn't always easy to see)





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Jessy Sanders
Autumn Classic Pie

Directions

Baking (continued)

4. If your crust edges are getting too brown too fast, slip pie crust shields onto your crust (or make some using tin foil)
5. Let the pie fully cool before serving (can take several hours), leave at room temperature, consume within four days at room temp, move to the refrigerator after four days if you somehow have not consumed this pie yet!





2023 Third Place

Stacy Boykin
Sweet Potato Pecan Pie

Ingredients

Pie Crust (Double if using a deep pie plate)

- 1 1/4 cup** all purpose flour
- 1 tsp** granulated sugar
- 1/2 tsp** salt
- 1/2 cup** very cold unsalted butter, cut in cubes
- 1/4 to 1/3 cup** very cold water

Topping

- 1 large egg** room temperature and beaten
- 1 1/4 cup** chopped pecans
- 1/4 cup** granulated sugar
- 2 tbsp** light brown sugar, packed
- 1/3 cup** Karo's Corn Syrup
- 1 tsp** vanilla extract

Sweet Potato Pie Filling

- 1 cup** sweet potato mashed
- 1/4 cup** salted butter melted and cooled
- 1 1/2 cup** granulated sugar
- 2 large** eggs beaten
- 2 tsp** vanilla extract
- 1/4 tsp** ground cinnamon
- 1/8 tsp** ground nutmeg





2023 Third Place

Stacy Boykin Sweet Potato Pecan Pie

Directions

For the Crust

(Remember: if using a deep pie dish, double this recipe)

1. In a medium sized bowl, whisk together flour, sugar and salt.
2. Add the cold butter cubes to flour and, using your pastry cutter or hands, cut the butter into the flour mixture until various sized crumbs appear.
3. Slowly add the cold water into the flour until a ball of dough forms. Start with a $\frac{1}{4}$ cup and add more water if needed. Knead the dough quickly to bring it together. Don't worry if there is any flour left in the bowl.
4. Remove the dough from the bowl, round into a ball and place into a clean bowl. Cover tightly with plastic wrap and rest in the refrigerator for 45-55 minutes.

For the Sweet Potato Pie Filling

1. Using a hand mixer and a large bowl, whisk together sweet potato, sugar, butter, eggs, vanilla, cinnamon and nutmeg until smooth then set aside.
2. For the Pecan Pie Filling
3. In a large bowl, combine the beaten egg, pecans, both sugars, corn syrup and vanilla.





2023 Third Place

Stacy Boykin Sweet Potato Pecan Pie

Directions

To Assemble

1. Preheat the oven to 400 degrees.
2. Remove dough from the fridge and add a bit of flour to a working surface or clean counter. Place dough on it. Using a rolling pin, quickly roll dough out to about 1/4-1/3 inch thickness and place in your pie plate. Freeze the crust for 10 minutes.
3. Remove the crust from the freezer, line with parchment paper and add pie weights. Brush with egg wash (1 egg and 1 teaspoon of water whisked together). Bake for 6-8 minutes or until a pale golden color.
4. Remove crust from the oven, reduce oven temperature to 350 degrees and place a baking sheet on the lowest oven rack.
5. Slowly pour sweet potato filling into the crust and carefully cover with a piece of aluminum foil.
6. Place the pie on the preheated baking sheet in the oven and bake for 40-45 minutes.
7. Remove pie from the oven and let rest (covered) for 10 minutes. Then, gently spoon the pecans over the top of the pie.
8. Place pie back in the oven and bake for an additional 20-25 minutes or until pie is set and the crust is golden brown.
9. Cool on a wire rack for 2 hours. Refrigerate overnight. Serve with whipped topping or vanilla ice cream, if desired.

