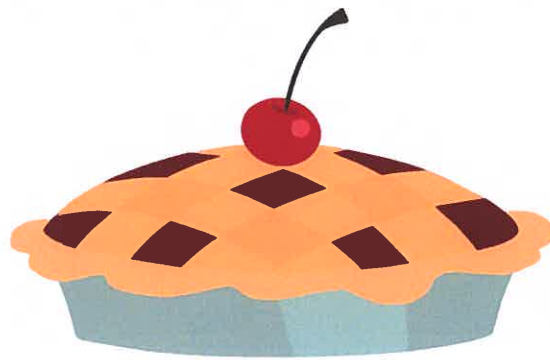


**Oak Park Farmers' Market
Pie Bake-Off Contest Winners**

1st Place

Spiced Latte Pumpkin Pie



Oak Park Farmers' Market



SPICED LATTE PUMPKIN PIE

Made from Finn's Ranch eggs and an R. Smith's & Son's pie pumpkin

Pie crust:

1 ½ c graham cracker crumbs, pulverized in blender/bag/food processor until fine
1 ½ tbsp white sugar
1 ½ tbsp brown sugar
6 tbsp melted butter
¼ tsp cinnamon

Pie filling

1 pie pumpkin (need 2 cups pureed pumpkin)
14 oz can evaporated milk
2 eggs
¾ c brown sugar
1 ½ tsp cinnamon
½ tsp ginger
¼ tsp nutmeg
½ tsp salt
Dash of ground cloves

Espresso ganache:

4 oz bittersweet chocolate
½ c heavy cream
1 tsp instant espresso powder

INSTRUCTIONS

Pie crust:

1. Set oven to 375 degrees
2. Mix all ingredients until combined and press into pie pan. Bake ~5 minutes in oven

Pie:

3. Keep oven at 375 degrees
4. Cut pumpkin in half and remove seeds. Place pumpkin cut side down on a baking sheet
5. Put pumpkin in oven & roast for about 1 hour, or when pumpkin is tender with a fork
6. Puree pumpkin in blender or food processor & measure out 2 cups
7. Mix pumpkin with remaining ingredients until smooth
8. Bake 40 minutes in oven or until pie is set

Ganache:

1. Heat cream (do not boil) in small saucepan
2. Add in espresso & mix
3. Remove from heat and pour cream into a bowl
4. Add in chocolate and mix until cream mixture and chocolate is entirely combined and smooth
5. Let cool until ganache is cool to touch but not hardened, then pour over the top of the pie as desired

Oak Park Farmers' Market Pie Bake-Off Contest Winners

2nd Place

Pakistani Perfection



Oak Park Farmers' Market



Pakistani Piefection

Dough:

2 tsp Himalayan Pink Salt
2 cups flour
2 sticks butter
2 tablespoons of ice cold water

- 1) Mix 2 tsp Himalayan pink salt with 2 cups of flour
- 2) add in 2 sticks cold butter and mix with your hands until the butter and flour mixture is completely mixed
- 3) Add in 1 tablespoon of ice cold water and mix into flour and butter mixture
- 4) Do step 3 again
- 5) Cut into two halves and place in fridge

Filling:

3 tablespoons lemon juice
1 tablespoon milk
½ cup brown sugar
3 teaspoons nutmeg
1 teaspoon cinnamon
2 large Granny Smith apples

- 1) In a large bowl, mix 3 tablespoons of lemon juice with 1 tablespoons of milk
- 2) Add in ½ cup of brown sugar, 1 teaspoon cinnamon, and 3 teaspoons nutmeg and mix into lemon and milk mixture
- 3) Mix in 2 large sliced Granny Smith apples 🍏
- 4) Let sit and preheat oven to 375°F

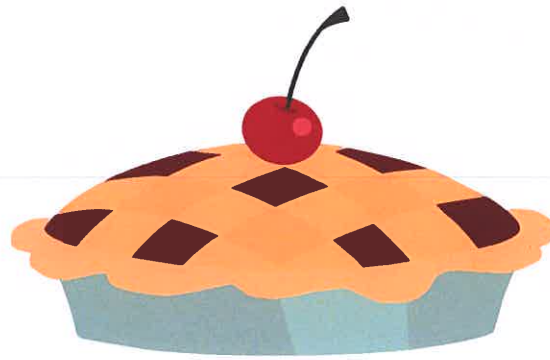
Cooking Pie

- 1) Take one piece of dough from part 1 and roll out and place into buttered pie dish
- 2) Put the filling in the the pie crust
- 3) Roll out other half of dough and place on top of filling and bottom crust
- 4) Cut slits in the top of the pie
- 5) Put egg wash on pie
- 6) Bake at 375°F for 45 minutes
- 7) After that take pie out and wrap edges in aluminum foil
- 8) Egg wash again
- 9) Bake at 350°F for 35 minutes
- 10) Take out of the oven and let cool for 1 hour
- 11) Enjoy!!!!

**Oak Park Farmers' Market
Pie Bake-Off Contest Winners**

3rd Place

French Apple Cream Cheese Pie



Oak Park Farmers' Market



French Apple Cream Cheese Pie

First, I made the graham cracker crust.

Ingredients for graham crackers

- | | |
|------------------------------|-------------------------------|
| ① 2 cups whole wheat flour | ⑤ 1 cup brown sugar packed |
| ② 1 teaspoon ground cinnamon | ⑥ 3 tablespoons whole milk |
| ③ 1/2 teaspoon salt | ⑦ 1/3 cup honey |
| ④ 7 tablespoons soft butter | ⑧ 2 teaspoons vanilla extract |
| | ⑨ 1 teaspoon baking soda |

Instructions

- ① In a bowl, whisk together flour, cinnamon, baking soda and salt. Put to the side.
- ② Use the paddle and cream butter and sugar till ^{light and} fluffy.
- ③ Add flour mixture until and mix till a soft dough forms.
- ④ Add milk, honey and vanilla - The dough should be sticky and soft.
- ⑤ Cut dough in half, wrap in plastic and chill for 1 hour.

Bake Dough

- ① Preheat oven to 350° - flour the counter and place dough on.
- ② Roll dough very thin about 1/16 inches. Slide on baking sheet.
- ③ Bake for 12 minutes.

Crust - 12 graham crackers crushed - $\frac{3}{4}$ stick butter -
- $\frac{1}{4}$ cup sugar - $\frac{1}{8}$ teaspoon salt.

- ① Combine - crackers, butter, sugar and salt in food processor.
- ② Press in pie pan and bake 12 minutes.

Cream Cheese Layer

- 8oz cream cheese - $\frac{1}{2}$ cup sugar, - 1 egg - 1 tbs. lemon juice

- ① Combine all ingredients with mixer. Beat well!
- ② Spread cream cheese on crust.

Apple Layer

$\frac{1}{2}$ teaspoon cinnamon - 1 tablespoon apple pie spice

6 cups apple sliced - 2 tablespoons lemon juice

$\frac{1}{2}$ stick butter - $\frac{1}{4}$ cup sugar - $\frac{1}{4}$ cup brown sugar

- ① Melt $\frac{1}{2}$ stick butter in saucepan. - Add apples.
- ② Add $\frac{1}{4}$ cup brown ^{white}sugar - stir and bring to a boil.
- ③ Lower heat cook till apples are soft. Remove from heat.
- ④ Put apple once cooled on ^{top of} cream cheese.

Pie Crumb Topping

$\frac{1}{3}$ -cup flour - $\frac{1}{4}$ cup white sugar - $\frac{1}{4}$ cup brown sugar -
 $\frac{1}{8}$ teaspoon cinnamon - $\frac{1}{2}$ stick butter.

- ① mix everything except butter -
- ② Add small pieces of butter with your hands and work it.

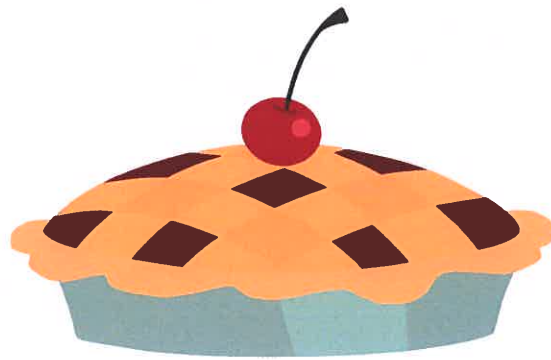
Bake

Bake pie for 35 minutes

**Oak Park Farmers' Market
Pie Bake-Off Contest Winners**

Other Pie-Contest Entries

**Snickerdoodle-Crusted Apple Pie
Blackberry Chiffon Pie
Harvest Pie**



Oak Park Farmers' Market



Snickerdoodle-Crusted Apple Pie

Crust and Crumb Topping:

- 2 ½ cups all-purpose flour
- 6 tablespoons white sugar, divided
- 2 teaspoons ground cinnamon, divided
- 1 ½ teaspoons salt
- 1 teaspoon cream of tartar
- ¾ cup unsalted butter, melted
- 1 tablespoon apple cider vinegar
- 1 tablespoon water

Filling:

- 5 apples - peeled, cored, and sliced
- ½ cup white sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- ¼ teaspoon sea salt

Directions

Preheat oven to 425 degrees F (220 degrees C); position rack in the bottom third of oven.

Whisk 2 1/2 cups flour, 2 tablespoons sugar, 1 teaspoon cinnamon, 1 1/2 teaspoons salt, and cream of tartar in a large bowl. Drizzle in butter. Stir crust mixture until just combined and crumbly.

Transfer 1 1/4 cups of crust mixture into a separate bowl; add the remaining 1/4 cup sugar and 1 teaspoon cinnamon. Knead with your fingertips until well combined but still crumbly. Cover with plastic wrap; freeze crumb topping until ready to use.

Pour vinegar and water into the remaining crust mixture. Mix to form a dough; transfer to a lightly floured work surface and knead until smooth. Press dough onto the bottom and sides of a pie plate using a flat-bottomed measuring cup to make the bottom crust. Crimp edges with a lightly floured fork. Freeze until ready to use.

Toss apples, 1/2 cup sugar, 3 tablespoons flour, 1 teaspoon cinnamon, and sea salt together in a large bowl. Pile over the bottom crust and cover with the crumb topping.

Bake on the bottom rack of the preheated oven until lightly browned, about 20 minutes.

Reduce oven temperature to 350 degrees F (174 degrees C). Turn pie and continue baking, covering crust aluminum foil or a pie shield halfway through, until crust is golden brown, about 50 minutes. Cool on a wire rack before slicing, about 1 hour.

Cook's Note:

Pie dough and crumb topping can be made and frozen covered for up to 3 months; thaw in refrigerator before using.

Blackberry Chiffon Pie

Crust

1 1/3 cups of flour
1/2 cup white sugar
1 tsp vanilla extract
1/2 cup melted butter
1 pinch of salt

(Can substitute vanilla cookies for dry ingredients- 6 oz. or 2 cups. If using cookies, reduce butter to 1/4 cup and omit vanilla.)

Combine all dry ingredients in a food processor. Then add butter and vanilla until moistened. Press into pie tin and rectangle and bake until golden, about 15 minutes.

Chiffon filling

2 tablespoons water
1 1/2 teaspoons unflavored gelatin
1 pound blackberries (about 3 1/2 cups, or 1 1/2 pints) from Barry's Berries- frozen works is fine!
3/4 cup granulated sugar
1 teaspoon packed, finely grated lime zest (from about 1 medium lime)
1 tablespoon freshly squeezed lime juice
1/8 teaspoon fine salt
3 large egg whites, at room temperature (pasteurized eggs or farm fresh eggs, preferred)

Combine the gelatin and water in a very small bowl, and set aside.

In a large saucepan, lightly mash the berries with a potato masher.

Bring berries, sugar, lime juice, zest, and salt to a simmer over medium heat, stirring occasionally. Let the mixture cook and reduce for about ten minutes. It should be mostly liquid when done.

Strain the berry mixture into a bowl using a fine meshed strainer and a spoon.

Add gelatin, and whisk thoroughly until completely dissolved. Let cool to room temperature.

When the berry mixture is cool, whip the egg whites to soft peaks.

Add sugar and whip to stiff peaks.

Slowly add the egg whites to the blackberry bowl (incorporate some fully, then fold in the rest).

Pour into pie shell and spread neatly.

Refrigerate uncovered until set, at least one hour, or cover with plastic wrap if refrigerating for longer (can be made ahead).

Blackberry Chiffon Pie

Topping

1 cups cold heavy cream
3 tablespoon granulated sugar
Nice looking blackberries for garnish
1 tsp. vanilla

Whip cold heavy cream and sugar in a mixer fitted with a whisk attachment.
Pipe or smooth onto the pie, and decorate with fresh blackberries. Serve immediately.

Harvest Pie

Filling:

- 3 large baking apples (Winesap, Northern Spy) peeled and sliced 1/2 inch thick
- 3 Bosc pears, peeled sliced 1/2 inch thick
- 1/2 c. dried cranberries
- 1/2 c. Grand Marnier
- 1 tablespoon cornstarch
- 3/4 c. sugar, plus more for sprinkling
- 1/2 teaspoon ground nutmeg
- Juice and zest of 1 lemon
- 4 tablespoons unsalted butter, cut into small pieces
- 2 tablespoons heavy cream
- Sugar, for sprinkling

Crust:

- 2 cups all-purpose flour
- 1 tsp. salt
- 1 Tbls. Sugar
- 7 Tbls. Well-chilled butter-flavored Crisco
- 5 Tbls. Butter
- 4-8 Tbls. ice water

1. Preheat oven to 400 degrees. Combine apples, pears, cranberries, and walnuts in a large mixing bowl. Add Grand Marnier, sugar, nutmeg, lemon juice and zest, cornstarch and toss gently. Set aside.
2. On a lightly floured surface, roll out half the dough. Line a 12-inch pie dish with the dough.
3. Transfer fruit mixture into a large skillet to cook slightly and thicken. Pour cooled mixture into lined pie pan. Dot the top with butter. Roll out top crust and top the pie. Brush pastry with cream. Sprinkle sugar lightly and evenly over the top of pie. Transfer to a baking sheet.
4. Bake for 20 minutes at 400. Lower the oven temperature to 350 degrees; continue baking until juices are bubbling, about 1 hour more.