

1st Place Youth Winner: Hannah Rosenberg

Perfectly Flaky Pie Crust

Recipe courtesy of Aida Mollenkamp

Ingredients:

1 $\frac{3}{4}$ cups all-purpose flour

2 teaspoons granulated sugar

$\frac{3}{4}$ teaspoon table salt

6 tablespoons cold unsalted butter, small dice

$\frac{1}{4}$ cup shortening

7-8 tablespoons ice water

Directions:

In a large bowl, mix together flour, salt and sugar until well combined. Using clean hands, add butter and toss until just coated. Rub butter between thumb and forefingers to incorporate into flour mixture until butter is in lima bean-sized pieces and comes together in quarter-sized clumps when squeezed in palm, about 2 minutes. Add shortening, toss until coated with flour, then rub into flour mixture until mixture forms pea-sized clumps when squeezed, about 1 minute. Drizzle in half of ice water and rake through mixture with fingers until just moistened. Drizzle in remaining water 1 tablespoon at a time and comb through mixture with fingers to moisten. It will go from a shaggy mess to coming together. Dough is moist enough when it is moistened through but not wet when pressed. (Do not overwork dough or it will become tough.) While rotating bowl with one hand, push dough between other palm and side of bowl to gather into a ball. Turn dough out onto a piece of plastic wrap, press into a flat disk, then wrap disk in plastic. Place in coldest part of the refrigerator (usually back bottom shelf) at least 30 minutes before rolling out and forming into a crust.

Apple Filling & Pie Assembly:

Apple Pie by Grandma Ople

Ingredients:

$\frac{1}{2}$ cup unsalted butter

3 tablespoons flour

$\frac{1}{4}$ cup water

$\frac{1}{2}$ cup white sugar

$\frac{1}{2}$ cup packed brown sugar

8 granny smith apples – peeled, cored and sliced

Preheat oven to 425 degrees.

Melt butter in a small saucepan. Stir in flour to form a paste. Add water, white sugar and brown sugar and bring to a boil. Reduce temperature and let simmer.

Roll out half of the chilled pastry dough and place in a 9" pie pan. Fill with apples, mounded slightly. Roll out second of half of dough and cover pie with a lattice work crust. Gently pour the sugar and butter liquid over lattice crust. Pour slowly so that it does not run off and is absorbed by apples.

Bake 15 minutes in the preheated oven. Reduce the temperature to 350 degrees and continue to bake 35-45 minutes, until apples are soft.