

Apple / Peach Pie

Crust:

3 cups flour

1.5 cups shortening

1 tsp salt

1 egg

1 tsp vinegar

5 tbsp water

Mix flour and salt and cut in shortening with a pastry cutter. Mix in egg and vinegar and water. Divide into 2 balls. Flatten and shape into disk. Freeze and remove 20 minutes prior to use.

Pie:

5 Apples

3 Peaches

1/3 cup sugar

1 tsp cinnamon

3 TBSP tapioca

Mix ingredients together and let sit for approx. 30 minutes.

Topping:

1/3 cup flour

1/3 cup brown sugar

1/3 cup sugar

2 tbsp oatmeal

2 tbsp walnuts

1 stick butter

Mix ingredients together and cut in sugar until they are small crumbs.

Roll pastry and put in pie plate. Put fruit in fruit mixture and top with topping.

Bake 450 for 15 minutes and reduce temperature to 350 and bake for 45 minutes. Enjoy.

Blueberry Lemon Pie

**1 pie crust for double pie
or 1-15oz package refrigerated pie dough
2/3 cup sugar
¼ cup cornstarch
2 tsp. grated lemon
5 cups blueberries
1 egg whisked with 1 tsp. water**

- 1. Preheat oven to 425F**
- 2. Roll half of pie dough into a 12inch circle to fit into a 9inch pie plate**
- 3. Combine sugar, cornstarch and lemon rind in a large bowl. Add blueberries; mix gently. Spoon into pie plate.**
- 4. Roll remaining pie dough into a 10inch circle. Cut into 8 strips. Arrange strips over fruit, press edges of dough together and fold under.**
- 5. Brush pastry with egg mixture**
- 6. Bake 15min @425F. Reduce oven temperature to 375F and bake for 30min or until pastry is browned and fruit is bubbling.**
- 7. Cool on wire rack**

**Lise Mann
687 Pleasant View Dr.
Lancaster, NY 14086**

1st Place
Double Crust Pie Recipe
Lise Mann

Apple Crumb Pie

Ingredients:

1 pre made piecrust or use your own favorite crust

<p>Filling: 6-8 tart apples depending on size $\frac{3}{4}$ -1c sugar depending on sweetness $\frac{1}{2}$ tsp. salt 3 tsp. cinnamon $\frac{1}{4}$ tsp. fresh nutmeg $\frac{1}{8}$ tsp. allspice 1 tbs. flour or tapioca Optional: 1 tbs. butter cut into pieces for richer flavor</p>	<p>Crumb mixture: 1 c flour 6tbs. sugar 6tbs. butter pinch of salt</p>
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Make your crumb mixture by mixing the flour, sugar and salt. Cut butter into flour mixture until small crumbs form. Place aside.

Sprinkle piecrust with flour or tapioca, pare and slice apples into piecrust. Sprinkle salt and sugar over sliced apples then the cinnamon, nutmeg, allspice and dot with butter if you prefer richer flavor. Place the crumb mixture on top of the apple filling. Bake in preheated 450* oven for 15 minutes, reduce temperature to 375* and continue baking for 40-45 minutes or until crumbs are lightly golden. Cool for 30 minutes and serve as is, or drizzle with butter cream glaze or vanilla ice cream.

I received this recipe from my wonderful Grandmother Helen Swiatkowski who grew up in the hills of New Castle, Pennsylvania. She was a remarkable Christian woman and role model. She lived during the recession era when food was scarce; some was grown at home in small gardens and none was wasted. This helped to mold her into a creative baker. Her recipes have been passed on from one generation to the next.

Her own mother, Anna Glasser who immigrated to America during World War I taught the recipe to her making this recipe more than a 100 years old. Her piecrust dough is made by feel. She taught me that a good flaky tender crust depends on the richness of the butter and lard, the size of the eggs and temperature of your oven. When making, work quickly and handle pastry dough as little as possible. Milk was not homogenized during this time so the cream on top of the milk was used to add richness and fat to many of her recipes.

My Grandmother taught me this recipe when I was a young girl. There were three generations living at home and cooking and baking became an enjoyable everyday routine. Saturday mornings were my favorite because my mother and grandmother would bake many breads and pastries that we would have during the week. My job was separating the eggs according to size and sifting flour. I also did a lot of observing at this time. Eventually, I was taught how to flour the rolling pin, roll out the dough and make the pies.

What once began as a 2-crust recipe, transitioned into a single crust with several different toppings depending if you were making a sweet or savory pie. Butter crumb was always my favorite and fun to make. Her encouragement was endless. If my pie wasn't just right she would tell me "it may not win a blue ribbon but it will sure taste good." I am thankful for my loving grandmother that took time to bake with me and will forever remember her kindness, patience and the joy of being in the kitchen with her.

