

Rustic Apple Harvest Tart

Eric Weiner, Concord

1 pie crust (your favorite recipe or store bought)
2-3 apples, peeled and sliced
1 small handful walnuts
1 small handful raisins
Maple syrup

Combine apples, walnuts and raisins with enough syrup to moisten. Put on crust and fold over ends to make a rustic tart. Sprinkle crust with sugar, dot fruit with butter. Bake at 375 degrees for about 35 minutes.

Mince Cream Cheese Pie

David West, Bow

Pastry for 9-inch one crust pie
3 cups prepared mincemeat (your recipe, or one 28oz. jar)
6 ounces of cream cheese, softened
1/3 cup sugar
1 egg

Heat oven to 425 degrees. Prepare pie crust pastry by lining a 9-inch pie plate by gently pressing pie crust dough in the pie plate. Cut excess dough from rim of pie plate and flute edge with a fork.

Spread prepared mincemeat in prepared pie plate. Cover edge with a 2-3 inch strip of aluminum foil to prevent excessive browning. Bake 20 minutes.

In a small mixer bowl, beat softened cream cheese, sugar and egg until smooth. Remove pie from oven and remove foil. Spread the cream cheese mixture evenly over the mincemeat. Reduce oven temperature to 350 degrees. Bake 20 to 25 minutes longer or until knife inserted in center of topping comes out clean.

Let pie cool and then enjoy. Refrigerate leftover pie.

Grand Traverse Cherry Pie

Elyse Mabie, Concord

1 1/2 pounds Michigan sour cherries, pitted and frozen (or any cherries will do)
1 cup sugar
3 tbsp. cornstarch
1/4 tsp. almond extract
2 9-inch pre-made pie crusts

In a sauce pan over med-high heat, add cherries, sugar, cornstarch and extract. Bring to a boil and then cook for 1 minute, sitting frequently. Set aside and let it cool. Prepare first pie crust into a 9-inch pie plate. Pour in your cooled filling. Top with second pie crust in a lattice formation. Bake at 375 degrees for approximately 45 minutes or until golden brown. Cool before serving.

Bob's Favorite Apple Pie

Robert Seaman, Concord

Pastry for a 2-crust 9-inch pie

Combine 1 1/2 cups of unbleached flour with 3/4 tsp. salt

Add 10 tbsp. of shortening

Add 3 tbsp. lukewarm water

Mix, then roll out into two fist-size balls; place in freezer for 8 minutes

Spice seasoning

Combine the following dry ingredients in a mixing bowl:

1/2 cup brown sugar

1/2 cup white sugar

1/2 tsp. ginger

1 tsp. cinnamon

1/4 tsp. nutmeg

1/4 tsp. sea salt

2 tbsp. flour

Add 3 tbsp. of strong tea

Add 1 tbsp. lemon juice

Apples

Peel and slice five large Mac or Cortland apples (about four cups)

Line pie pan with one ball of the pie crust pastry. Alternate layers of apple slices and spice seasoning mixture until the pan is filled, with a heap in the center. Sprinkle 1/3 cup of finely chopped walnuts throughout the filling. Place 4-5 pats of butter on top of the apple ingredients. Roll out the top crust as thinly as possible and place on top of apples. Make 4-5 slits on crust to vent steam. Trim pastry and press edges with fork tines. Brush crust with cream or evaporated milk. Bake at 425 degrees for 45 minutes. Enjoy!

Paper Bag Apple Pie

Winnie Langtry, Contoocook

First Place

4-6 large apples, sliced or cut into 1/8ths
1 pie shell
1 cup sugar
1/8 tsp. salt
1/2 tsp. cinnamon
5 tbsp. flour
3 tbsp. water
1 tsp. lemon juice

Mix all ingredients well and place in pie shell. Make sure you get all the liquid ingredients into the pie shell.

Topping:

1/2 cup sugar
1/2 cup flour
1 stick butter or oleo

Combine all ingredients to make a crumb topping. Sprinkle on top of pie evenly. Place the pie in a large paper shopping bag and fasten with paper clips to seal in the moisture. Place bagged pie on a cookie sheet and bake in the middle of the oven. Make sure the sides of the bag do not touch the sides of the oven. (Recipe not recommended for small ovens.) Bake at 425 degrees for 1 hour. Remove from oven and carefully cut open the bag. Pie will be steaming. Let cool at least 30 minutes before serving. Enjoy!

Never Fail Pie Crust

3 cups all-purpose flour
1/2 cup butter
1/2 cup vegetable shortening
1 tsp. salt
1 egg, well beaten
5 tbsp. water
1 tsp. vinegar

Cut shortening into flour and salt until the mixture resembles corn meal. Mix liquids together and add. Mix just enough to form two balls. Each ball will make one crust. This makes a flaky and delicious pie crust. Store unused pie crust in the refrigerator for a days only.

Caramel Peach Pie

Gena Cohen Moses (by way of Recipezaar.com), Concord
Second Place

Pie crust

(Note from Gena: Don't even think of buying a premade crust! It's easy, I promise.)

- 2 1/2 cups all-purpose flour (or half all-purpose, half pastry flour)
- 1/2 cup cold vegetable shortening (Crisco)
- 1/2 cup (1 stick) cold butter
- 1 tsp. salt
- 6-8 tbsp. ice water

Put an ice cube in a bowl of water to get the water cold. Mix flour and salt. Add fat all at once and cut the fat into the flour until the dough turns a little yellow, the fat is all incorporated and there are pieces of butter left that are no bigger than peas. Use a pastry cutter or two knives.

Add 6 tbsp. of water and mix the dough gently with a fork until it sticks. If it is too crumbly, add up to two more tbsp of water. Bring it all together into a ball, divide the ball in half and make two flattened discs. Wrap them in plastic and put them in the fridge while you make the filling.

After the dough has chilled and rested for 15-30 minutes, roll it out flat and fit it into a pie plate.

This recipe makes two crusts, enough for one double pie crust or two single pie crusts, 9 or 10 inches. For the caramel peach pie, you only need one pie crust. Throw the other one in the freezer and use it later for an apple crumb pie or (a house favorite) banana cream pie.

Caramel Peach pie

- 1 unbaked pie shell
- 1 3/4 cups drained peach slices in juice, reserve juice for sauce
- 1 cup sifted all-purpose flour (sift before measuring)
- 2 tbsp. sifted all-purpose flour (sift before measuring)
- 1 tsp. baking powder
- 1/2 tsp. cinnamon
- 1/2 tsp. salt
- 1 cup sugar
- 1/4 cup butter, room temperature
- 1/3 cup milk
- 1 tsp. vanilla
- 1 egg

Caramel sauce

- 2/3 cup brown sugar, firmly packed
- 1/4 cup butter
- 1/4 cup reserved peach juice
- 2 tbsp. corn syrup

Combine all sauce ingredients in saucepan; bring to a boil. Cook for 1 minute. Set aside and cool to lukewarm. Sift together the flour, baking powder, cinnamon, salt, and sugar. Add butter, milk, and vanilla. Beat for 2 minutes at medium speed of electric mixer. Add egg and beat 1 minute longer. Fold in peaches, reserving 8 slices for topping later. Pour batter into unbaked pie shell. Spoon cooled caramel sauce over top of batter. Bake at 350° for 50 to 60 minutes, or until set.

Ten minutes before the pie is done, quickly arrange reserved peach slices over the top and finish baking. Serve peach pie warm.

Fresh Apple Pie

Fred Moody, Concord

6 medium apples (McIntosh or Granny Smith)
1/2 cup sugar
1/4 cup all-purpose flour
3/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
dash of salt
2 tbsp. cold butter or margarine if desired
2 tsp. water or 2 tbsp. lemon juice

Pie crust

2 cups all-purpose flour
1 tsp. salt
2/3 cup shortening
4 tbsp. ice cold water

To make pie crust, sift together flour and salt. Cut in shortening. Sprinkle enough water over mixture to make a stiff dough. Divide dough in two equal parts. Roll one portion on lightly floured surface into circle about 1/8 inch thick. Fit into 8 or 9-inch pie pan. Roll out second portion for top crusts, make several slits near center.

Heat oven to 325 degrees. Peel the apples, cut into quarters, remove core. Cut the apple quarters into 1/4 inch slices to measure 6 cups. In large bowl, mix 1/2 cup sugar, flour, cinnamon, nutmeg, salt and lemon juice. Stir in the apples. Spoon mixture into pastry lined plate. Cut the butter into small piece, sprinkle over apples.

Cover apple mixture with the top pastry that has slits cut into it. Seal pie edge. Brush top pastry with 2 tsp. water or milk using a pastry brush. Sprinkle with 1 tbsp. sugar. Cover top edge of pastry with a 2-3 inch wide strip of foil to prevent excessive browning.

Bake 30 minutes. Remove foil, then bake 10 to 20 minutes longer or until crust is golden brown and juice begins to bubble through slits in crust. Cool at least two hours. Serves 8.

Four Berry Pie

Wayne Wilson, Loudon

1 cup sugar
1/3 cup all-purpose flour
4 cups fresh berries (blackberries, blueberries, raspberries and strawberries)
2 tbsp. margarine or milk

Preheat oven to 425 degrees. Cook for 40 minutes. Bake until golden brown.

Aunt Izzy's Fresh Pumpkin Pie

Laura Hunton, Concord

1 8 or 9 inch unbaked pie shell
1 1/4 cup fresh pumpkin
3 eggs
1/2 cup granulated sugar
1/2 cup light brown sugar
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. ginger
1 cup evaporated milk

Preheat oven to 400 degrees.

To prepare fresh pumpkin: Peel and cut pumpkin into chunks. Steam with a small amount of water for approximately 30 minutes.

Put pumpkin in a blender and blend until no chunks remain. Remove from blender and measure out 1 1/4 cups to use for recipe. Put all ingredients into blender and blend until smooth. Pour into a pie shell. Bake at 400 degrees for 10 minutes, then lower temperature to 350 degrees and bake for 45 minutes or until a knife inserted comes out clean. Cool before serving.

Sarah's Chocolate Pudding Pie

Sarah Hunton (age 5, pretty close to being 6), Concord

2 packages instant chocolate pudding mix (4 - 1/2 cup serving size)
3 cups cold milk
1 8- or 9-inch graham cracker pie crust

Follow directions on side of instant pudding package to prepare pudding. Pour pudding into graham cracker pie crust. Refrigerate until set. Serve chilled. Delicious topped with optional whipped cream.

Pumpkin Butterscotch Pie

Bonnie Grunow, Concord

1 16 oz. can pumpkin (or 2 cups fresh pumpkin pulp cooked, water squeezed out)
1 tsp. salt
1 tsp. ground cinnamon
1/2 tsp. ground ginger
1/4 tsp. ground cloves
2 eggs
1 can sweetened condensed milk
2/3 cup half & half
1/3 cup butterscotch schnapps
1 pie shell (unbaked)

Preheat oven to 425 degrees. Mix above ingredients and pour into unbaked pie shell. Bake at 425 degrees for 15 minutes, then reduce heat to 350 degrees and bake for 40 minutes. Remove from oven and cool.

Topping

Mix 1 cup whipping cream (whipped), then whip in 1 tbsp. sugar. When stiff, add 2 tbsp. butterscotch schnapps. Whip together, place on pie and enjoy.

Dutch Apple Cranberry Pie

Kelly VanSingel, Concord

2 cups sugar
1/4 cup cornstarch
1/4 cup lemon juice
1 tsp. ground cinnamon
1/8 tsp. ground nutmeg
2 tbsp. lemon juice
4 cups peeled and sliced tart apples
2 cups fresh or frozen cranberries
1 9-inch prepared pie crust
2/3 cup flour
1/2 cup brown sugar
1/2 cup butter

Preheat oven to 425 degrees. In a large bowl, combine white sugar, cornstarch, cinnamon, nutmeg and lemon juice. Then add apples and cranberries. Add mixture to pie crust.

In a small bowl, combine flour, brown sugar and butter. Mix until crumbly. Sprinkle over apples. Bake at 425 degrees for 15 minutes, then reduce heat to 375 degrees and bake for 35 minutes or until golden brown and filling is bubbly. Cool before serving.

Apple pie

Mary Brunette, Concord

(Recipe adapted from *Country Pies* by Lisa Yockelson)

Third Place

1 1/2 tbsp. cornstarch
1/3 cup light brown sugar
1/3 cup sugar
3/4 tsp. cinnamon
1/4 tsp. freshly grated nutmeg
4 cups peeled, cored and sliced apples tossed in 1 tbsp. lemon juice
1 tbsp. unsalted butter cut into bits
Milk and sugar glaze: 2 tbsp. milk, 2 tbsp. sugar

Line the bottom of a 9-inch aluminum pie pan with the dough and put the dough in the refrigerator. Combine all of the ingredients in a mixing bowl except the apples and the butter. Mix together with the apples, then neatly fill the pan. Put the butter pieces on top of the apples; spread out evenly. Roll out the rest of the pie dough. Brush the rim the rim of the bottom crust with water. Put the top on and seal, then crimp the edges nicely. Brush on milk, then sprinkle with sugar. Cut steam vent.

Bake in preheated 425 degree oven for 10 minutes, reduce oven temperature to 350 degrees and continue baking for 40 minutes longer, or until crust is brown.

Technique note: Using an aluminum pie pan and cooking the pie, at least for 2/3 of the time, on a rack near the bottom of the oven, helps to keep the bottom crust from getting soggy.

Foolproof Pie Dough (From *Cooks Illustrated*)

For one 9-inch double-crust pie

Because of the extra liquid, the dough will be moister than most standard pie doughs and will require up to 1/4 cup more flour.

2 1/2 cups unbleached all-purpose flour
1 tsp. table salt
2 tbsp. sugar
12 tbsp. (1 1/2 sticks) cold unsalted butter, cut into 1/4-inch slices
1/2 cup cold vegetable shortening, cut into 4 pieces
1/4 cup cold vodka
1/4 cup cold water

Process 1 1/2 cups flour, salt, and sugar in food processor until combined, about 2 one-second pulses. Add butter and shortening and process until homogeneous dough just starts to collect in uneven clumps, about 15 seconds (dough will resemble cottage cheese curds and there should be no uncoated flour). Scrape bowl with rubber spatula and redistribute dough evenly around processor blade. Add remaining cup flour and pulse until mixture is evenly distributed around bowl and mass of dough has been broken up, 4 to 6 quick pulses. Empty mixture into medium bowl.

Sprinkle vodka and water over mixture. With rubber spatula, use folding motion to mix, pressing down on dough until dough is slightly tacky and sticks together. Divide dough into two even balls and flatten each into 4-inch disk. Wrap each in plastic wrap and refrigerate at least 45 minutes or up to 2 days.

Apple pie with homemade flaky pie dough

Val Zanchuk, Concord

Fourth Place

Pie Dough

9.9 oz. all-purpose flour (weigh if possible; if not, 2 1/3 cups)
1/4 tsp. salt
3 oz. (6 tbsp.) unsalted butter (important), cut into small cubes and chilled
3 oz. (6 tbsp.) shortening (I prefer lard), cut into small cubes and chilled
1/4 cup ice water (use spring water)

Using a food processor, add the flour and salt to the bowl. Pulse once or twice to blend. Add the butter. Pulse a few times to cut butter into flour. Add shortening. Pulse a few times to cut into flour/butter mixture. Slowly add the water, pulsing all the while, until the dough starts to gather. Dump the dough into a large mixing bowl. Gather the dough into a ball against the side of the bowl and knead for five seconds. Separate the dough into two pieces. Place each piece on a section of plastic wrap, folding the wrap over the dough and pressing it into a five inch diameter disc about 1/2 inch to 3/4 inch thick. Place the sealed dough discs in the refrigerator for at least 20 minutes.

Apple pie

Three pounds of apples (all Cortlands or other tart apples, or two pounds of tart apples and one pound of a sweet apple, such as McIntosh or an Empire)

5 1/4 oz. (3/4 cup) granulated sugar
1 oz. (1/4 cup) Clear Jel (a super find corn starch)
1/2 cup apple cider
2 tsp. cinnamon
1/4 tsp. nutmeg
The two pie dough discs
One egg, well beaten
9 or 9 1/2 inch pie plate, preferably Pyrex or ceramic

Peel, core and slice apples into thin slices. Set aside in a covered bowl. In a separate bowl, gently blend the sugar, spices and Clear Jel. Add the apple cider. Continue mixing until well blended. Pour this mixture into a saucepan and bring to a slow boil. Let boil for one minute and then set pan aside to cool. When cooled, blend the sugar mixture with the apples until the apples are evenly covered.

On a lightly floured surface, roll a dough disc into a 12-13 inch circle (slightly larger than the pie plate diameter). Roll outward, and rotate the dough or the rolling pin an eighth of a turn to keep the dough circular. Transfer the dough to the pie plate (loosely roll the dough around the rolling pin and then unroll it over the pie plate from one side to the other), fitting it to the bottom (push out any trapped air) and leaving any extra dough hanging over the sides. Add the apples, spreading them out to be slightly mounded in the center of the pie plate. Roll out the second dough disc, placing it over the apples. Tuck the top dough over the edge of the bottom dough. Pinch together to seal and create a fluted edge. Slice vents into the top crust with a sharp knife. Brush the top with the beaten egg.

Place pie into a preheated 425 degree oven. After 20 minutes, reduce heat to 375 degrees and bake for another 30 to 40 minutes or until pie is golden brown. The pie should just begin bubbling with it's done. Remove from the oven and cool.

Chocolate Mint Truffle Pie

Lorien Wilson, Loudon

1 1/2 cup chocolate wafer crumbs
3 tbsp. sugar
1/4 cup butter, melted
3/4 cup heavy cream
5 tbsp. butter
1 pound semi-sweet chocolate chips
3/4 tsp. peppermint extract

Combine wafer crumbs, sugar and 1/4 cup melted butter. Press into pie plate to form crust. Refrigerate for 10 minutes, then bake for 8 minutes at 325 degrees. Cool for 20 minutes.

Combine heavy cream and 5 tbsp. butter. Heat until butter has melted and is near boiling. Remove from heat and add chocolate. Let sit for two minutes, then whisk until smooth. Whisk in extract. Pour into pie crust. Refrigerate at least two hours before serving.

Peanut Butter Cup Pie (Vegan)

Emma Bates, Warner

[Fifth Place](#)

14 oz. Silken Tofu
1/2 cup maple syrup
1 cup peanut butter
1 cup chocolate chips
1 prepared graham cracker crust

In the bowl of a food processor, combine the tofu and maple syrup. In a small microwave-safe bowl, combine the peanut butter and chocolate chips. Microwave for 30 seconds then stir and microwave in 15-second intervals, stirring each time, until melted and smooth. With the blade running, slowly pour the chocolate peanut butter mixture into the food processor. Scrape down the sides of the work bowl and process until smooth. Pour into graham cracker crust and refrigerate at least four hours or overnight. Serves 12.