



Evelyn Trexler of Reading shows her prize-winning apple pie, which took first place honors recently at the Reading Fair. An old-fashioned recipe and slightly green, tart apples are the key to top quality, she says.

Old-Fashioned Apple Pie Is Tops At Reading Fair

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Berks Co. Correspondent

READING (Berks Co.) — It was nothing more than an old-fashioned apple pie recipe that won Evelyn Trexler of Reading top honors in the sixth annual Blue Ribbon Apple Pie Contest at the Reading Fair.

In fact, Trexler only decided at the last minute to enter an apple pie along with six other of her entries to the food division.

"I had been at the shore the day before," Trexler said. "And while I was making my peach pie, I thought, 'Oh, I'll just go ahead and make an apple pie.'"

So, this first-time participant in the apple pie contest placed first out of 18 entries. She is eligible to compete in January at the state Farm Show in Harrisburg.

Pat Golembiewski, a professional cake baker and one of three judges, noted that Trexler's pie was excellently made.

"The crust was tender and flakey, not gummy. It was baked through, which many of the others were not." She also said the apples were not over-done and mushy, and the flavor was excellent: Not too spicy, not too tart.

"It had an old-fashioned apple pie taste," Golembiewski said. Also, the crust was uniform and intact.

Golembiewski also noted that of all the pies, Trexler's was baked in a Pyrex dish, the big factor in the crust being baked through.

Trexler, a substitute home economics teacher for the Reading and Muhlenberg school districts, said there's really nothing all that special about her pie. It's a basic recipe though slightly adapted.

She began, however, with fresh, slightly green McIntosh apples from a friend's orchard near Fleetwood. The apple mixture is "kind of standard," she said. And the crust is made with vegetable shortening, not butter.

Trexler's peach pie placed fourth; her fudge won first place; and her pumpkin bread also was honored. Two pieces of needlework also won honors.

The following is Trexler's apple pie recipe:

TREXLER'S APPLE PIE

5 to 7 tart apples
1 c. sugar
2 tablespoons flour
1 teaspoon cinnamon
Dash salt
2 tablespoons butter
½ cup raisins, optional
Paré apples and slice thin. Mix together the sugar, flour, cinnamon and salt. Cut in the butter with a pastry blender (or two knives). Add apples and raisins and mix. Fill a 9-inch pastry-line pie pan. Adjust crust, seal, and pierce top of crust. Bake at 400 degrees (375 degrees for Pyrex) for 45 minutes. Serve warm with ice cream.

Crust:
2 cups all-purpose flour
¾ cup shortening
¼ teaspoon salt
6 to 8 tablespoons cold water
Mix the flour and salt. Cut in the shortening with a pastry blender (or two knives). Pieces should be the size of rice. Add water gradually, 1 tablespoon at a time, gently mixing with a fork and pressing to one side of the bowl. Add each tablespoon of water to dry part and push to moistened part. Gather up and form 2 balls, one slightly larger than the other for bottom crust. Roll out larger ball on floured board. Fit into pie dish. Fill with apple mixture. Moisten dough around rim of pie dish. Cover with top crust, seal, crimp edges, and pierce top crust. Sugar can be sprinkled on top for added effect. Bake.

Lorin Tuttle of Oley Township won the Greatest Cocoa Cake Contest with her Hershey's Chocolate Raspberry Rhapsody triple layer cake with raspberry cream filling.

She got the recipe from Colonial Home magazine, she said, and changed the icing from butter cream to cocoa icing. The texture was excellent and the taste was superb, noted Golembiewski and another judge, Marge Nester.

Lorin's secret ingredient? "Have your husband level the oven before baking the cake," she said with a laugh. Since her house is old and the floors are uneven, it's essential to have even layers for a triple-layer cake, she said.

Tuttle is co-owner of "The Little House," a bed and breakfast along Covered Bridge Road.

Hershey's Chocolate Raspberry Rhapsody Cake

1 cup Hershey's unsweetened cocoa
1 cup hot water
1 cup cold water
1½ teaspoons vanilla
2½ cups flour
2 teaspoons baking soda
½ teaspoons baking powder
½ teaspoon salt
4 eggs
2½ cups sugar
1 cup unsalted butter

Icing:
1¼ cups butter
2 cups confectioners' sugar
7 tablespoons sugar
6 tablespoons Hershey's cocoa
6 ounces Hershey's semi-sweet chocolate chips melted and cooled

Filling:
½ cup seedless raspberry jam
1 cup heavy cream
Preheat oven to 350 degrees. Grease and flour three 9-inch round cake pans. Place cocoa in bowl and gradually add hot water. Stir until smooth. Stir in cold water and vanilla. Set aside. In separate bowl, combine cake flour, baking soda, baking powder and salt; set aside. In large mixing bowl, beat butter until light and creamy. Gradually add sugar. Beat until fluffy. Add eggs one at a time beating well after each addition. Alternately add flour mixture and cocoa mixture, beating at low speed until ingredients are blended. Divide batter among pans. Bake 25 minutes or until toothpick comes out clean. Cool on racks 10 minutes. Remove from pans.

Icing:
In mixing bowl, beat butter, sugar, and cocoa until creamy. Beat at high speed for two minutes until light and fluffy. Gradually beat in melted chips. If necessary, chill mixture a few minutes until spreading consistency.

Filling:
Bake raspberry cake and make pastry filling. Place jam in small mixing bowl, gradually add half cup of cream, stirring until smooth. Add remaining cream. Beat at high speed until stiff. Chill if necessary to make firm.

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