



For those who enter the baking contests, the worse part is waiting for the judges' decision.

Surprise Ingredient

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point," said Frank Long, president of the State Association of County Fairs.

Although 98 pies were pre-registered for this year's competition, only 39 entries were received. Icy road conditions combined with fog prevented many travelers from arriving for the 10 a.m. competition.

Second-place winner was Pam Paulsell, Chadds Ford, Chester County.

Paulsell has entered the contest for five years and won first place in both 1993 and in 1996. She uses the same classic apple pie recipe every year. She got up at 4 a.m. to bake the pie before bringing it to the Farm Show on Saturday. She received \$60 for second place.

Third place and \$40 went to Dottie Weber, East Petersburg, Lancaster County.

It was the first time Dottie competed at the state level after qualifying at the Manheim Farm Show. She used the old-fashioned variety of Cortland apples she obtained from neighboring Rohrer's Orchard.

Judges included Vicki Inscho, home economics teacher; George Shoemaker, restaurant owner, and Joanne Keher, home economics teacher.

Pies entered are judged on overall appearance, crust color, flavor, texture and doneness, filling consistency, and creativity.

The annual contest is sponsored by the Pennsylvania Department of Agriculture, Pennsylvania Apple Marketing Program and the State Association of County Fairs.

Here are the recipes for the winning entries.

APPLE PIE WITH HINT OF THE TROPICS First Place

Crust:

2 cups all-purpose flour
1 teaspoon salt
3/4 cup shortening
1/2 cup cold water
1 teaspoon vanilla
Mix flour, salt, and shortening until crumbed. Stir in water and vanilla. Form dough into ball; set aside.

Apple Pie Filling:

Peel and slice 8-10 red and yellow delicious apples. Add:
1 cup water or apple juice
1/2 cup sugar
Cinnamon to taste
Few grates fresh nutmeg
1 tablespoon lemon juice
Cook until soft but not mushy.

Add:

1 tablespoon Clear jel or cornstarch
1/2 tablespoon minute Tapioca mixed in
1/4 cup water
Cook mixture until it thickens. Set aside. Cool.

Pineapple layer for bottom.
1 small can crushed pineapple, drain and reserve juice
Mix juice with the following:
1 tablespoon cornstarch or Clear jel

1/2 cup sugar
1 teaspoon lemon juice
Cinnamon, sprinkle
Cook until thick, add drained pineapple. Set aside. Cool.

Nutty layer:
Toast one-half cut chopped pecans

1/4 cup grated coconut in skillet
Add 1 1/2 tablespoons butter
3 tablespoons brown sugar
1 1/2 tablespoons honey. Cook until bubbly and sugar is dissolved. Set aside. Cool.

Roll half of the pie dough to fit a 9-inch pie pan. Put the pineapple filling on the bottom. Layer nuts and coconut and the apple pie filling.

Roll the remaining half of dough to cover the top.

Cut slits to vent or put on a lattice top.

Bake at 400 degrees for 20 minutes. Reduce heat and bake an additional 20-30 minutes or until crust is brown and filling is bubbly.

Use left over crust to decorate top of pie, if desired.

CLASSIC APPLE PIE Second Place

Pie filling:

6 cups pared and thinly-sliced tart, firm apples
Sprinkle with 2 tablespoons lemon juice

Mix together:
1/2 cup granulated sugar
1/2 cup light brown sugar
1/4 cup flour
1 teaspoon cinnamon
Dash salt
3 tablespoons butter

Mix the dry ingredients, blend in butter. Toss over apples while preparing the crust.

Pie crust for two-crust 10-inch pie:

2 cups unbleached flour
2 teaspoons sugar
1 teaspoon salt
3/4 cup plus 2 tablespoons vegetable shortening
1/4 cup cold water

Blend dry ingredients and shortening. Slowly add only enough water to mix in dry ingredients for easy handling. Divide dough in half and roll out bottom crust. Add the apple filling. Roll out the second half of dough and place on top. Crimp and seal. Brush lightly with evaporated milk and bake at 425 degrees in preheated oven for 50-60 minutes. Protect edges of crust with foil during the first 30 minutes of baking.

CARAMEL APPLE PIE Third Place

Pie Crust:

3 cups all-purpose flour
1/2 teaspoon salt
1 cup plus 2 tablespoons shortening

8-10 tablespoons water
With pastry blender, mix flour, salt, and shortening into pea-size crumbs. Add 1 tablespoon of water at a time until dough is moist and forms a ball. Roll out on a floured surface to desired thickness. Makes 3 pie crusts.

Apple pie:
6 apples, peeled and thinly sliced

1/4 cup granulated sugar
2 tablespoons brown sugar
1/4 cup plus 2 tablespoons flour
1 teaspoon cinnamon

Mix dry ingredients and add to peeled apples. Place in unbaked pie shell.

Crumbs:
1/2 cup flour
1/2 cup granulated sugar
1/4 cup brown sugar
6 tablespoons butter

Mix together flour and sugars. Add butter and blend until crumbs form. Place on top of apples in pie shell. Cut out apple stencils and place around the edge of pie.

Bake at 425 degrees for 10 minutes; reduce temperature to 350 degrees for 50 minutes.

Caramel topping:
10 caramels
1 tablespoon cream

Melt caramels in microwave. Streusel on top of baked apple pie.



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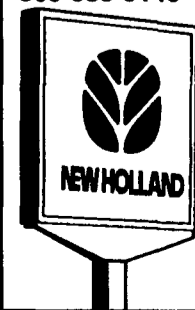
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