

Best Pie In Pennsylvania

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are cut and served to the crowd after judging.

"I don't bake. I just eat," a man in the crowd said when asked why he attended the event.

Judges included Roxanne Price, York County Extension; Patricia Powley, Dauphin County Extension; Rick Kepler, National Resources and Conservation Service; Joanne Ketterer, family and consumer science high school teacher; and Brad Flick, radio disk jockey, who has judged for five or six years.

While scores were tallied, Flick explained the idiosyncracies of judging to the crowd. He said, "I made the mistake of eating three-

fourths of each pie the first time I judged and ended up not feeling too good."

Now Flick has judging down to a science. First he judges each pie on overall appearance.

"If it knocks my socks off, I give it a high score," Flick said.

He checks the texture of the crust, the doneness, and tastes the crust separately to determine the flavor. Then he checks the filling for consistency and for ingredients used, followed by taste-testing.

Separate scoring is giving for overall color, texture, doneness, and appearance of crust, and for filling flavor, consistency, and creativity.

In the beginning round of judg-

ing, the pie entries are divided among the five judges. Each judge selects five pies from his or her group. The 25 pies are considered finalists and judging begins all over again, with each judge scoring the pies.

"Every pie is delicious. No pie that made it to the Farm Show is a loser," Flick said. Each of the entries needed to qualify by placing first at one of the 1,074 local fairs throughout Pennsylvania.

Because some people live far from the Farm Show site, pies are sometimes baked at midnight in order for the contestant to travel to the Farm Show in time.

According to Jacquelyn Everitt of the Department of Agriculture, a pie was delivered by UPS overnight mail just in time for judging.

Here are the top three prize-winning recipes.

GRAND APPLE FLAN

Crust:

- 4 cups flour
- 2 teaspoons salt
- 1 1/2 cups butter-flavored shortening
- 1/2 cup ice water

Cut shortening into salt and flour until coarse crumbs form. Gradually add ice water, tossing with fork until mixture forms a ball. Divide ball in half. Roll out on floured surface with half of dough one-inch larger than 10-inch deep flan tart pan. Fit rolled dough into bottom of pan. Set aside.

Filling:

- 8-ounce package cream cheese
- 1 egg
- 1/2 cup sugar
- 1/2 teaspoon vanilla

Beat cream cheese and sugar until well blended. Add egg and vanilla. Blend until smooth. Pour into prepared bottom shell. Set aside.

Apple filling:

- 8 1/2 cups peeled and sliced apples

- 1 teaspoon cinnamon
- 1 tablespoon corn starch
- 3 tablespoons cherry pie filling (chopped)
- 1/4 cup sugar
- 1/4 cup flour

Cook all apple filling ingredients in large sauce pot over medium heat until apples are semi-soft. Pour over cream cheese filling.

Roll out remaining dough and cut into half-inch strips. Lay over apple filling. Crimp edge. Sprinkle 1/4 cup finely chopped pecans around outside edge. Decorate with dough cutouts. Place on parchment-covered cookie sheet. Bake in 400-degree oven for 20 minutes, then lower to 375 degrees for 20 minutes or until golden brown. Cool. Makes 12 large servings.

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Shoofly Pie Contest

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competition. After announcing the finalists, the judges then selected the first, second, and third prize winners.

Contestants entering the competition had to submit a baked pie and the recipe. All recipes had to include Golden Barrel Products.

At the end of the competition, samples of all the pies were served to the audience.

"The area was crowded with people waiting to taste the samples," said Gruber. "It always amazing to watch peoples' reac-

tions, some who have never tasted a shoofly pie before."

SHOOFLY PIE 2000

First Place
Debra Martin

- 1 egg, beaten
- 1/4 cup Golden Barrel molasses
- 1/4 cup Golden Barrel corn syrup
- 1/2 cup Golden Barrel Table syrup

- 1 teaspoon baking soda
- 3/4 cup boiling water
- 1 teaspoon vanilla

Crumbs:

- 1 cup cake flour
- 1 cup brown sugar
- 1 tablespoon shortening
- Dash nutmeg
- Dash cinnamon

Topping:

- 1 cup chopped macadamia nuts

To make the crumbs, mix together flour, brown sugar, and shortening. Add nutmeg and cinnamon. Work into crumbs. Set aside.

To make the filling, dissolve baking soda into the boiling water. Add molasses and vanilla. Add beaten egg.

Reserve 1 cup crumbs for the top of pie.

Stir together the remaining crumbs with the liquid mixture. Bake at 375 degrees for 20 minutes. Reduce heat to 350 degrees and top with nuts. Bake 20 minutes and top with reserved 1 cup crumbs. Bake 10 or 15 minutes more or until top of pie does not move when shaken.

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