

Hillis woman wins apple pie contest

There were eight entries in the inaugural Applefest Apple Pie Contest, held this weekend at the Longacre House in Farmington Hills. Winners were:

1st Place-Valerie Bogushawski, Farmington Hills (\$100)

2nd Place-Maribeth Gioia, Farmington Hills (\$35)
3rd Place-Linda Spranger, Farmington Hills (AppleFest apron)

Contest judges were: Russell Chessin, The Longacre House

chef, Jeff Pavlik, Farmington Bakery; Neil Bostic, The Longacre House catering and banquet department and Joni Holbred, Editor, Farmington Observer.

Applefest at the Longacre House was held last weekend.

THE WINNER: CLASSIC FRENCH APPLE PIE

Sweet Short Pastry

6 1/2 oz. flour
3 1/2 oz. butter
pinch salt
2/3 oz. sugar
1/4 cup water
1 egg
1/4 t vanilla powder

1. Put softened butter in a mixer. Add sugar and mix with a paddle until smooth.
2. Add egg, water and vanilla powder ... and mix in.
3. Add flour all at once and just mix it in but avoid over mixing.
4. Shape dough into a ball and pat down into a flat

circle. Cover with plastic wrap and put dough in refrigerator to rest about 1/2 hour.

5. Then, roll out the dough on a floured table. Lift dough carefully, and gently place it into a 9-inch pie pan or mold.
6. Put the pie crust in the refrigerator to rest while you make the filling.

Apple Filling

8 med. Granny Smith apples
1 oz. butter
1 oz. sugar
1 oz. water
1 T lemon juice
1 vanilla bean

1 stick cinnamon

Garnish:
2 3/4 oz. melted butter
4 oz. sugar or to taste

Preheat oven to 350°F

1. Peel and core 3 apples, then cut them into small dice.

2. Place in a sauce pan: butter, sugar, vanilla bean scrapings and whole vanilla bean, the cinnamon stick broken in half, the diced apples and lemon juice.

3. Simmer the mixture over medium heat until apples are tender, but not mushy. You may need to add a little water during the cooking process to keep the filling from sticking to the pan.

4. When the filling is cooked, remove from heat and set aside to cool.

5. Then remove vanilla bean and cinnamon halves from the apple filling. Put the apple filling into the pie shell and spread it evenly in the bottom of the crust.

6. Peel and core 5 apples, then cut them into halves; then cut the halves into thin slices.

7. Cover the apple filling with the thin apple slices ... overlap the apple slices, spreading the slices out like a fan.

8. For garnish, brush the top of the pie with melted butter and sprinkle with sugar.

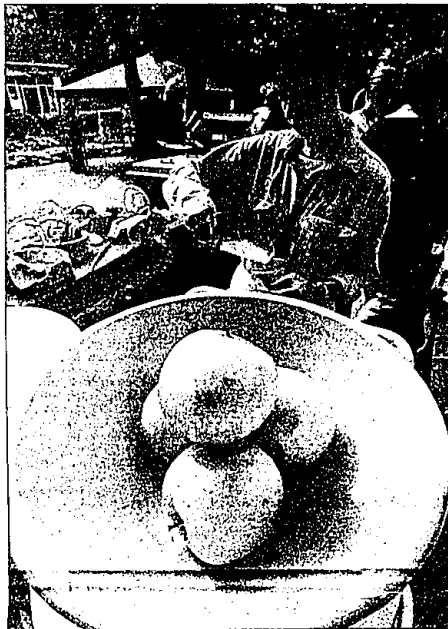
9. Bake at 350°F for about 30-45 minutes, or until apples are tender and the crust is golden brown.



Peter Hensoldt enjoys an ear of corn.



Checker the Clown paints a design on Emily Poniatowski's cheek.



Suzanne Smith pours ice into a cup for lemonade.

PHOTOS BY BILL BRUGGER, OBSERVER

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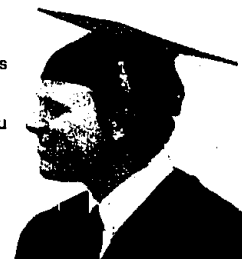
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