

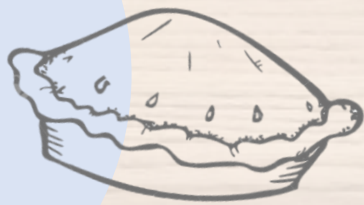


OAK PARK

FARMERS'
MARKET

2024 Pie Bake Off Winning Recipes





2024 First Place

Maizy's Berry Corny Pie *Jamie Paterick*

Ingredients

Crust

1 ½ cups finely ground graham crackers (a little less than half of a box)
1/3 cup white sugar
6 tbsp unsalted butter (melted)
¾ tsp ground cinnamon

Topping

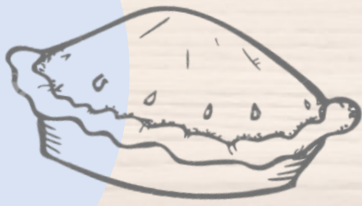
3 cups fresh berries (blueberries, strawberries, raspberries, and/or blackberries) from *Hardin's Farm*
1/3 cup white sugar
Lemon juice from half of a lemon
Pinch of salt

Filling

2 to 3 ears of fresh sweet corn from *Nichol's Farm and Orchard* (yielding roughly 1 ½ to 2 cups of kernels)
¾ cup white sugar
Dash of salt
¼ cup cornstarch
½ tsp ground cinnamon
2 large full eggs
2 egg yolks
½ cup heavy cream
1 ½ cups buttermilk
1 tbsp vanilla extract



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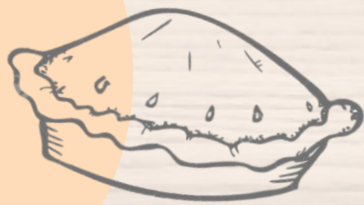


2024 First Place

Maizy's Berry Corny Pie *Jamie Paterick*

Directions

1. Preheat the oven to 375 degrees. Combine all crust ingredients into a mixing bowl and mix until thoroughly blended. Press the crust mixture into the bottom and up the sides of a pie pan/plate.
2. Bake the pie crust at 375 degrees for 7 minutes. Once the crust is separately baked, turn the oven down to 350 degrees.
3. Cut the kernels from the ears of sweet corn (no need to prepare the corn beforehand, other than shucking and cleaning). Fully puree the kernels in a blender or food processor.
4. Add $\frac{3}{4}$ cups of the white sugar, dash of salt, $\frac{1}{4}$ cup of cornstarch, and $\frac{1}{2}$ tsp of ground cinnamon to the pureed kernels. Blend/pulse to combine. Add two large eggs, two yolks, $\frac{1}{2}$ cup heavy cream, $1\frac{1}{2}$ cups buttermilk, and 1 tbsp of vanilla extract to the mix. Blend/pulse to just combine – do not overmix.
5. Strain the custard mix through a mesh strainer (or use cheese cloth), taking care to collect as much custard as possible.
6. Pour the mix into the fully-cooled graham cracker crust, and bake at 350 degrees until the custard is set (approximately 50 minutes). Do not over-bake.
7. To make the fruit topping, prepare the berries by rinsing and roughly chopping them (unless you are using blueberries – then no need to chop).
8. Put the topping ingredients into a sauce pan over medium heat, roughly mashing the fruit. Bring the mixture to a boil, stirring frequently. Continue to boil while stirring frequently until the topping thickens up considerably (note that the topping will continue to thicken as it cools).
9. Once the berry topping is cooled, top a cooled pie (or individual pieces) with the berry mixture.



2024 Second Place

Fruits of the Forest Pie with French Butter-Cookie Lattice Crust *Elizabeth Franken*

Ingredients

Butter Cookie Crust

- 1 ¼ cups flour
- Pinch salt
- 3 tbsp white sugar
- ½ cup cold butter, cut into ¼ inch dice (from Brunkow Cheese)
- 1 egg yolk (from Ellis Family Farms)
- 1 tsp vanilla extract
- ½ tsp almond extract
- Grated zest of one lemon
- 2 tbsp ice water

Filling

- (aim for 6-7 total cups of fruit)
- 1 ½ cups peeled, cored, & diced apple (Jonathan, Granny Smith, Gravenstein, etc.) (from Skibbe Farms)
 - 1 cup thinly sliced rhubarb
 - 1 ½ cups hulled, sliced strawberries
 - 1 cup blackberries (from Barry's Berries)
 - 1 cup red or black raspberries
 - 1 cup blueberries (from Skibbe Farms)

 - 1 ¼ cup sugar
 - ¼ cup tapioca
 - 1 tbsp flour

Directions

Prepare the pan and oven

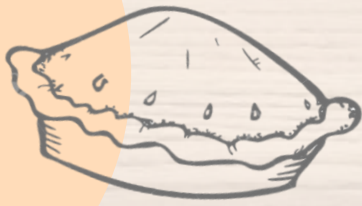
Line a 9" pie pan with pastry and set aside. Preheat oven to 425 degrees

Top Cooke Crust

1. Pulse flour, salt, and sugar in food processor. Add butter and process until mixture resembles coarse meal, 8-10 seconds.
2. Add zest, egg yolk, and the two extracts and pulse.
3. With machine running, add ice water slowly just until dough comes together. Shape into a disc, wrap in plastic, and chill at least 1 hour.



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2024 Second Place

Fruits of the Forest Pie with French Butter-Cookie Lattice Crust *Elizabeth Franken*

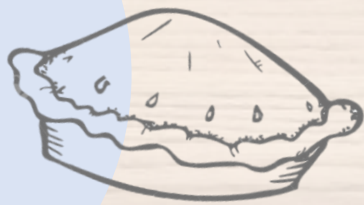
Directions (continued)

1. Put all the fruits in a large bowl. Gently toss the fruit with the sugar and the tapioca and let sit for 15 minutes.
 2. While the fruits are macerating, sprinkle your work surface and rolling pin with a little flour and roll out half your cookie dough to a thickness of 1/4". Cut into 1-inch strips to make a lattice crust.
 3. Pour the mixed fruit into the pie shell.
 4. Weave the lattice strips on top.
 5. Brush with an egg wash, if desired, and sprinkle with sanding sugar.
 6. Tent pie entirely with foil so crust doesn't burn.
 7. Bake for 1 hour at 425 degrees, then remove foil and bake another 10-15 minutes.
 8. When juices are bubbling and pie is golden brown, remove from oven and let set and cool for two hours.
 9. Serve with whipped cream or ice cream.
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Recipe Notes

This pie is a family favorite and can be improvised to your taste. Mandatory, however, are the sliced apples (gives pie structure), the rhubarb (for the *je ne sais quoi*), and the strawberry (goes with the rhubarb). The combination and ratio of the remaining berries are your choice.

You could make this with a variety of top crusts—plain, lattice, crumble topping, etc. This version, with its rolled sugar-cookie crust, was inspired by an incomparable butter cookie I had while in France. The secret: grated rind of a lemon and a 1/2 tsp. of almond extract. You can design your own creation.



2024 Third Place

Peachy Blue Bliss

Rohan Mandavilli and Cady Trelstad

Ingredients

Crust (Makes two crusts)

2 cups plus 4 tablespoons all purpose flour (plus more for rolling later)

2 tsp sugar

16 tablespoons (2 sticks) cold butter, cut into chunks

6 tbsp ice water

Filling

$\frac{3}{4}$ cups cane sugar

6 tbsp all-purpose flour

3 tsp cinnamon

3 tsp pumpkin spice

2 tbsp cornstarch

5 sliced and peeled peaches (from Nichols Farm)

1 $\frac{1}{2}$ cup blueberries (from Nichols Farm)

1 tbsp coconut oil

1 egg, beaten

Directions

Start with the crust

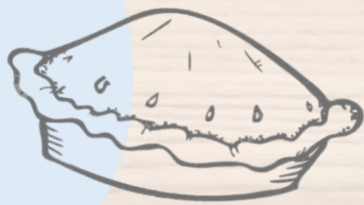
1. Put flour, sugar, and cold butter in a food processor and pulse until the butter is pea-shaped
2. Add 6 tablespoons of ice water and process until dough clumps together (add more ice water if needed)
3. Place dough into bowl and knead to form a 1-inch-thick disk (do not over knead)
4. Portion into two disks for two crusts and wrap each in plastic wrap and store in fridge

Make filling

1. Mix cane sugar, flour, cinnamon, pumpkin spice, and cornstarch together in a bowl
2. Fold blueberries and peaches (sliced and peeled) into the dry mixture. Let sit while you prepare crust



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2024 Third Place

Peachy Blue Bliss

Rohan Mandavilli and Cady Trelstad

Directions (continued)

Preheat oven and assemble the pie

1. Preheat oven to 375 degrees F
2. Flour a surface and take the dough from the fridge
3. Roll dough out until it reaches 12 inches in diameter
4. Oil your pie pan and place one crust on the bottom. Press the dough into the sides
5. Spoon the filling onto the bottom crust and be sure to spread out the filling
6. Once finished, sprinkle the tablespoon of coconut oil on top of the filling
7. Take the second crust and place it on top. Cut a slit for the baking vent. Alternatively, cut the dough into strips to make a braid or any cool shape that you would like on top of your pie.

Baking the Pie

1. Place the pie in the middle of the oven
2. Bake for 20 minutes, and then cover the edges with foil
3. Bake for an additional 30 minutes
4. Take the pie out of the oven and let it rest at room temperature for four hours
5. Refrigerate the pie after that initial cooling period
6. When ready to serve, let pie reach room temperature, and serve



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