

Hodgson Mill Flour Baking Competition

Cherry Pie – Vickie Florence

1st Place

INGREDIENTS

6 cups Cherries (I use a combination of frozen tart jarred Morello, and dried)
1 cup sugar
1 tsp lemon juice
Pinch of nutmeg
2-3 Tbsp orange liqueur
1 Tbsp butter to dot top of pie
Sugar to sprinkle over pie crust
9" Deep Dish Pie Crust

DIRECTIONS

Preheat oven to 425 degrees
Toss cherries with sugar and tapioca flour.
Stir in lemon juice, nutmeg, tapioca flour, salt, and orange liqueur and pour into prepared pie crust.
Dot top with butter and then add the top crust.
Cut steam vents in top crust if not using a lattice top.
Bake at 425 degrees for 20 minutes and reduce oven to 375 degrees for 30-35 more minutes or until filling bubbles.
Let cool completely before slicing.

PASTRY

2 2/3 cups Hodgson Mill all-purpose flour
4 oz cold unsalted butter
4 oz leaf lard
½ tsp salt
½ cup ice water

DIRECTIONS

Start with cold food processor blade butter and lard.
Blend flour, salt, butter, and lard in food processor for 10 seconds.
Add water and mix until dough begins to clump together.
Divide dough in half and form into flat disk and refrigerate for 2 hours.
Roll out on lightly floured surface.
Yield: 1-9" double crust pie or 2-9" single crust pies.

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Oatmeal Raisin Zucchini Cookie – Alice Thompson

2nd Place

INGREDIENTS

½ cup unsalted butter, melted
2/3 cup brown sugar
1 large egg
1 tsp vanilla
¾ cup all-purpose flour
½ tsp baking soda
¾ tsp ground nutmeg
1/8 tsp ground nutmeg
¼ tsp salt
1 ½ instant oats
1 cup shredded zucchini
¾ cup raisins (soak in water 5 minutes, drain)

DIRECTIONS

Blend in mixer butter, brown sugar, egg, and vanilla.
In separate bowl mix all dry ingredients and stir into items in blender.
Add the zucchini and raisins.
Measure out ¼ cup of batter and bake on sheet pan for 12-14 minutes at 350 degrees.
Cool for at least 30 minutes.

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Homemade Graham Cracker Mini S'more Pies – Byron White

3rd Place

GRAHAM CRACKERS

1 ½ cups Hodgson Mill Graham flour
1 ½ cups Hodgson Mill all-purpose white flour
1 tsp baking soda
½ tsp kosher salt
1 cup butter (room temperature)
2/3 cup brown sugar
3 Tbsp honey
1/3 cup milk
1 Tbsp vanilla

PIE FILLING

7.75oz milk chocolate (five 1.55oz Hershey's bars)
2/3 cup sugar
6 Tbsp corn starch
½ tsp salt
2 Tbsp cocoa powder
4 large egg yolks (save whites for meringue)
3 cups milk
2 Tbsp butter (room temperature)
1 Tbsp vanilla

MARSHMALLOW MERINGUE

4 large egg whites
½ cup granulated sugar
1 tsp vanilla
1/8 tsp cream of tartar

GRAHAM CRACKERS

In a medium bowl mix together flours, baking soda, and salt. In a large mixing bowl combine the butter, brown sugar, and honey. Beat until light and fluffy. Scrape down sides and add in the flour mixture, mixing at slow speed until dough comes together.

Transfer to a piece of plastic wrap and press into a large square. Wrap tightly and store overnight in refrigerator. When ready to bake place back in mixing bowl and add milk and vanilla, mix until combined. Preheat oven to 350 degrees. Roll out to ¼ inch thick and cut to fit mini pie pans. Press lightly into pan and use fork to vent the bottom. Bake for 12 minutes. Cool.

PIE FILLING

Break chocolate bars into small pieces. Set aside.

In medium sauce pan stir together sugar, corn starch, cocoa powder, and salt. In a large glass measuring cup whisk together the egg yolks and milk. Gradually blend the milk mixture and the sugar mixture. Slowly pouring in the milk mixture into the sauce pan. Place the sauce pan on medium-low heat and stir constantly until it begins to boil. Continue to cook for one minute after boil starts. Remove from heat and

stir in butter and vanilla. Add chocolate bar pieces to the pan and stir in smooth. Pour pudding into graham cracker pie crusts and chill for two hours.

MARSHMALLOW MERINGUE

When pie is cooled combine the egg whites, sugar, vanilla, and cream of tartar in the bowl of your electric mixture. Place the bowl over a pot of simmering water and whisk until sugar is dissolved. Remove bowl from heat and attach to the mixer. Using the whisk attachment beat on low until foamy and then turn up the speed to high and beat until there are stiff peaks.

Spoon on to the pies and place in over under the broiler for 3 to 5 minutes.