

12TH ANNUAL PRESIDENT'S JACKPOT BAKING CONTEST

Mile High Apple Pie

This recipe was created many years ago by the pastry chef at the Phoenix Hotel in Lexington, KY.
It has won many pie baking contest through the years.

RULES:

1. Entries must use the recipe published here.
2. Entry fee of \$1.00 to be paid when article is brought in on Wednesday. NO PRE-ENTRY REQUIRED.
3. Entries are to be brought to the Round House (Provisions Area) between 9:30 and 10:00 a.m. on Wednesday August 31, 2011
Judging will be performed by the Montgomery County Agricultural Society President with a panel of judges.
Awards will be announced in the Entertainment Tent during the Pie & Cake Auction.
4. Only one prize will be awarded. All of the entries will be auctioned after the announcement of the winner. Winner will receive the entry fees (minimum \$10.00) and a trophy.

PRESIDENT'S RECIPE

MILE HIGH APPLE PIE

Use this for your recipe.

Pastry for Double Crust 9 Inch Pie

6-7 Large Tart Baking Apples

3\$ - 1 cup sugar

2 Tablespoons All-Purpose Flour

1 Teaspoon Cinnamon

Several Dashes of Nutmeg

1 Dash Salt

2 Tablespoons Butter

Preheat Oven to 350 degrees

Pare apples and slice thin.

Combine sugar, flour, spices and salt; Mix with apples.

Line 9 inch pie pan with pastry. Heap the apple mixture into pastry mounding in the center. Dot with butter and top with second crust.

Sprinkle with sugar if desired.

Bake at 350 for 60 minutes or until done.

Pies Judged at noon on August 31. - Don Michael, President
Pies sold at 7:00 p.m. on August 31.