

# UW Tacoma Pie Day Recipes 2005-2008

## Creation myth (courtesy of Mike Allen)

*In late August of 1997, the University of Washington Tacoma moved from the Perkins Building and adjacent buildings on A and Pacific to the new, permanent campus site here at 19th and Commerce. UWT "moved" as in, literally, \*MOVED\*: Furniture, file cabinets, computers and media, library books, Xerox machines, paper clips. Everything. In a few days.*

*The folks making this move were staff members and administrators; all faculty members were gone; summer quarter was over and fall quarter had not yet begun. Faculty had been instructed to pack everything in their offices—books and furnishings—into boxes before they left.*

*The UWT staff and administration prepared and executed the entire move. The last email emanating from the old Perkins Building campus came from Beckie Ethridge's computer: "See you on the other side."*

*When the faculty returned in mid-September, the new UWT campus was up and running. Everything was ready: Library, offices, classrooms, telephones, media, computers; all up, and the entire campus hardwired.*

*The UWT staff members had accomplished a momentous and Herculean feat—an historic feat.*

*In November 1997, a few days before Thanksgiving, the faculty hosted the staff to the first pie party to thank them for their hard work. Since then, the pie party has become an annual UWT event.*

## **French Coconut Pie**

**Janice Laakso (Social Work)**

**2005 winner, Best Pie**

### **Ingredients**

3 eggs, beaten

1 ½ cups of sugar

½ cup of butter

1 tablespoon flour

1 cup milk

1 teaspoon vanilla

1 teaspoon vinegar

1 cup of coconut

1 unbaked pie shell

Combine eggs, sugar and butter. Add remainder of ingredients and mix together. Pour into pie shell. Bake 400 degrees for 10 minutes. Reduce heat to 325 degrees. Bake approximately 40 minutes or until golden brown. You may need to cover the edge of the crust with aluminum foil after about 20 or 25 minutes of baking after you turn down to 325 degrees to keep crust from getting too brown.

## Chocolate and Coconut Pecan Tart

Chancellor Pat Spakes

2006 winner, Best Pie

### Crust

- 1 1/2 cups all purpose flour
- 6 tablespoons unsweetened cocoa powder
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1/2 cup (1 stick) chilled unsalted butter, cut into 1/2-inch pieces
- 2 large egg yolks

### Filling

- 1 cup light corn syrup
- 3/4 cup (packed) golden brown sugar
- 1/4 cup (1/2 stick) unsalted butter, melted
- 3 large eggs
- 2 teaspoons vanilla extract
- 1/4 teaspoon salt
- 1 cup (6 ounces) miniature semisweet chocolate chips
- 3/4 cup plus 3 tablespoons shredded unsweetened coconut
- 1 1/2 cups (about 7 ounces) pecan halves, toasted



**To make crust:** Preheat oven to 375°F. Whisk flour, cocoa, sugar, and salt in large bowl to blend. Add butter; rub in with fingertips until mixture resembles coarse meal. Whisk yolks in small bowl to blend; add to flour mixture. Stir until moist clumps form. Gather dough into ball; press over bottom and up sides of 11-inch-diameter tart pan with removable bottom. Bake crust until set, about 15 minutes. Cool while preparing filling. Reduce oven temperature to 350°F.

**To make filling:** Blend corn syrup, sugar, and butter in medium bowl. Whisk in eggs, vanilla, and salt. Stir in 1/2 cup chocolate chips, 3/4 cup coconut, and pecans. Pour filling into prepared crust.

Bake tart until filling is set and golden brown on top, about 40 minutes. Place tart on rack. Sprinkle remaining 1/2 cup chocolate chips evenly around edge of warm tart. Let stand just until chips soften, about 5 minutes. Using small spatula, spread chocolate to form 1-inch border around edge of tart. Sprinkle chocolate border with remaining 3 tablespoons coconut. Cool completely. (Can be made 1 day ahead. Cover loosely with foil; let stand at room temperature.)

Makes 14 to 16 servings.

## **Baked Cheesecake with Fruit Topping**

**Liz Alexander (Milgard School of Business)**

**2006 winner, Best Cheesecake**

*Note from Liz: This recipe is from an English cookbook with English weights and measures; it has been translated for American cooks. If you make this in the evening, the cheesecake can cool in the oven overnight, reducing the potential for cracking.*



### **Crust**

15-16 crushed graham crackers (a food processor produces a fine crumb)

1 stick butter

### **Filling**

1½ lbs cottage cheese (24oz carton)

3 eggs

6 oz sugar (about a quarter of an inch under 1 cup)

1 teaspoon vanilla extract

### **Topping**

Seasonal fruits to decorate (or skip the fruit and use grated chocolate - or both!)

8 fl oz whipping cream, whipped

### **Directions:**

1. Pre-heat oven to 300 degrees.
2. Line base of spring-form pan with greased silicon paper; grease sides of pan. (The recipe calls for a 9-inch (23cm) tin. I use a regular 10-inch spring-form pan which works fine but makes the cheesecake a bit thinner.)
3. Gently melt butter in a small pan. Remove from heat and add crushed graham crackers; stir well. Place crumb mixture into spring-form pan, pressing down evenly to form a base.
4. In a food processor, combine eggs, cottage cheese, sugar and vanilla. Mix until curds are well blended and a smooth cream is formed. Pour mixture onto crumb base and spread evenly.
5. Bake for 30 minutes on the middle shelf then turn oven off and leave to cool for at least 2 hours - the longer the better, overnight is best.
6. Gently remove ring from spring-form pan and place the cheesecake in the refrigerator for an hour or so to thoroughly chill the base before trying to remove it. Once removed, place the cheesecake on a serving plate. Decorate with whipped cream and fruit before serving.

## **Pear, Sour Cream and Walnut Pie**

**Jill Purdy (Milgard School of Business)**

**2007 winner, Best Pie**

*Jill recommends using all organic ingredients – it really makes a difference with the pears and sour cream.*

### **For single 9-inch crust**

1 ¼ cups all purpose flour  
6 tablespoons butter cut into ½ inch cubes  
2 tablespoons vegetable shortening  
¼ tablespoon sea salt  
3 tablespoons ice water

**To make crust:** Cut butter into cubes and put it and the shortening in the freezer for 15-20 minutes. Mix flour and salt together in a medium bowl. Add the cold butter and shortening and cut into the flour using a pastry blender (or two forks) until the mixture has just a few pea sized chunks. Drizzle 3 tablespoons ice water over the mixture and stir gently with a fork about 20 seconds until incorporated. If mixture seems dry, add up to 1 additional tablespoon water. Turn dough out onto work surface and flatten into a disc. Cover with plastic wrap and refrigerate for about an hour. On a floured surface, roll out to a 10-11 inch circle. Place in pie plate, trim and crimp edges.

### **Filling**

½ cup sugar  
2 tablespoons all-purpose flour  
1 cup sour cream  
1 egg, beaten  
1 teaspoon vanilla extract  
3 cups peeled, chopped pears (*we used 3 Bartlett and 3 D'Anjou*)

**To make filling:** Combine sugar, flour, sour cream, egg and vanilla and mix well. Stir in the pears. Pour into the pie shell. Cover the edge of the crust with foil. Bake at 375 degrees for 30 minutes. Remove to a wire rack.

### **Walnut topping**

¼ cup all-purpose flour  
½ teaspoon cinnamon  
2 tablespoons sugar  
¼ (1/2 stick) butter  
¼ cup chopped walnuts (sliced almonds can be substituted if you prefer)  
Combine flour, cinnamon and sugar in a bowl. Cut in the butter until crumbly. Add the walnuts and mix well. Sprinkle over the hot pie. Bake for an additional 25 to 30 minutes at 375 until golden brown. Cool on a wire rack.

## **Cranberry-Walnut Pie**

(from *Bon Appetit*, November 1996, p. 121)

Jim Gawel (Environmental Science)

2007 runner-up

### **Crust (or use your own recipe)**

1<sup>1</sup>/<sub>3</sub> cup flour

1 tbsp sugar

¼ tsp salt

6 tbsp chilled butter cut into pieces

2 tbsp vegetable shortening

3 tbsp cold water

**To make crust:** Mix flour, sugar and salt in processor. Add butter and shortening and process until mixture resembles very coarse meal. Add 3 tbsp water and process until moist clumps form. Gather into ball and it is ready to roll.

### **Filling**

¾ cup brown sugar

2 large eggs

¾ cup pure maple syrup

2 tbsp melted butter

1 tsp vanilla extract

¼ tsp salt

2 cups coarsely chopped walnuts

1 cup coarsely chopped fresh cranberries

Preheat oven to 400. Roll out dough and place in 9-inch pie dish. Freeze 15 minutes. Beat sugar and eggs to blend. Whisk in maple syrup, butter, vanilla and salt. Stir in walnuts and cranberries. Pour into crust and bake 10 minutes. Reduce temp to 350°F and bake about 35 minutes longer or until filling is set. Cool and serve.

## Gluten Free Deep Dish Cranberry Apple Pie

Kären Landenburger (Nursing/Education)

2007 Honorable Mention

### Crust

2  $\frac{3}{4}$  cups Wendy Wark's Gluten Free Flour Mix (\*see recipe below)  
1  $\frac{1}{2}$  rounded teaspoon xanthan gum  
1  $\frac{1}{2}$  teaspoon salt  
2 teaspoons sugar  
4 ounces of cream cheese  
 $\frac{3}{4}$  cup butter  
1 egg  
1 tablespoon vinegar  
4-5 tablespoons ice water

\*Wendy Wark's Gluten-Free Flour Mix (<http://www.celiac.com/>)

1 cup brown rice flour (requires refrigeration)  
1 $\frac{1}{4}$  cup white rice flour  
 $\frac{1}{4}$  cup potato starch flour  
 $\frac{2}{3}$  cup tapioca starch flour  
 $\frac{3}{4}$  cup sweet rice flour  
 $\frac{1}{3}$  cup cornstarch  
2 teaspoons xanthan or guar gum

**To make crust:** Mix dry ingredients together. Cut in cream cheese and butter. Whisk together the egg, vinegar and water. Stir in the wet ingredients into the dry until the dough forms a ball. Divide dough into two balls, one slightly larger than the other. Wrap in damp towel and place in refrigerator for  $\frac{1}{2}$  hour.

### Filling

3 cups cranberries  
6 tablespoons of orange juice  
 $\frac{3}{4}$  cups granulated sugar plus 2 tablespoons for top of pie  
2  $\frac{1}{4}$  teaspoons ground cinnamon  
2 teaspoon anise  
1 teaspoons salt  
6 tablespoon water  
~11-12 cups Honey Crisp or Jonathan apples  
1 teaspoon lemon juice  
 $\frac{1}{2}$  teaspoon nutmeg  
 $\frac{1}{2}$  cup brown sugar  $\frac{1}{4}$  cup sweet rice flour +  $\frac{1}{4}$  cup cornstarch

**To make filling:** Mix cranberries, orange juice,  $\frac{3}{4}$  cup of granulated sugar, 1 teaspoon of cinnamon, 1 teaspoon of anise and  $\frac{3}{4}$  teaspoon salt in an enamel sauce pan and bring to a boil over medium high heat. Cook, stirring occasionally and pressing berries against side of pot, until berries have completely broken down and juices have thickened to a jam-like consistency (~15 minutes). Turn off heat mix in water and set aside to cool.

Peel, core and thinly slice apples. Mix cornstarch and sweet rice flour. Toss apples with lemon juice, 1 teaspoon cinnamon, 1 teaspoon anise, ¼ teaspoon salt, ½ teaspoon nutmeg, ½ cup brown sugar and cornstarch rice flour mix.

Roll out larger ball for bottom crust and place in pie pan. Spread cranberry mixture over crust. Pour apples over cranberries forming a rounded top. Roll out small ball of dough for top crust. Place over top of pie and crimp. Vent top as desired. Mix ¼ teaspoon cinnamon and 2 tablespoons of granulated sugar and sprinkle over top of pie. Bake @ 400° for 15 minutes. Reduce heat to 375° and cook for 45 minutes. Check pie periodically because rice flour crust browns faster and hardens quicker than a wheat flour crust. Cover top of pie with aluminum foil as necessary. Transfer to rack and cool.



## Huckleberry Cream Cheese Pie

Laura Feuerborn (Education)

2008 winner, Best Pie (tie)

### **Crust**

*Add the following to your favorite standard crust recipe:*

1/2 cup pecans

Dash nutmeg

Dash cinnamon

**To make crust:** Bake the crust ahead of time according to your recipe and let it cool.

### **Cream cheese filling**

8 oz. cream cheese

1/2 cup heavy whipping cream

1/2 cup confectioner's sugar

### **Berry topping**

3 cups huckleberries (freshly picked, if possible)

2/3 cup sugar

1/4 cup cornstarch

1/2 cup water

1/4 cup lemon juice

Cinnamon and nutmeg to taste

**To make filling:** Whip the cream. Mix together the sugar and cream cheese until smooth and creamy. Fold in the whipped cream.

In a saucepan, combine sugar, cornstarch, water, lemon juice, cinnamon and nutmeg. Mix until smooth. Add huckleberries and cook over medium heat until the mixture thickens. Let it cool.

Spread the cream cheese filling into the pie crust and spread the berry mixture on top. Refrigerate and serve.



## Caramel Apple Pie

Ben Corbett (son of Katie Baird, IAS)

2008 winner, Best Pie (tie)

### *Basic pie crust (makes bottom and top crusts)*

2 cups flour  
1 tsp salt  
7 and 1/3 tbsp butter  
4 tbsp water

**To make crust:** Combine flour and salt in a big bowl. Add the butter and cut the mixture until it has only pea-sized grains. Sprinkle the dough with water (add more water if needed). Roll into two equal-sized balls and roll out until they will cover a 9" pie pan.



### **Caramel Apple filling**

6 large tart apples  
1/4 cup cold water  
7 tbsp butter  
1/2 cup sugar  
1/2 cup pecans  
2 tbsp flour  
1 cup brown sugar, firmly packed  
3/4 tsp ground cinnamon  
1/4 tsp ground nutmeg  
1/8 tsp ground ginger  
1/8 tsp salt  
1 tsp lemon juice

**To make filling:** Peel and quarter apples and put them into a saucepan. Add the water and simmer until tender, around 5 min. Cool. Cover the bottom of the pie crust with 4 tbsp of the butter, spread evenly with brown sugar and sprinkle with pecans. Cover with apples. Combine remaining ingredients except butter and sprinkle over apples; dot with remaining 3 tbsp butter. Moisten edges of bottom crust and put the top crust on. Cut six vents and flute edges. Bake at 450 degrees for 10 min, then reduce heat to 350 degrees and cook for 45 min.