



## The Vinegar Pie Story

**Annalee Ash**

Infant, Youth & Family Advocate/Strength Coach

"This is an old recipe from farm wives who needed a dessert that could be whipped up quickly with ingredients that are always on hand for unexpected company or to provide a delicious big-farm mid-day dinner finish for extra help working on the farm.

It actually tastes like a lemon chess pie, and I very seldom ever tell what exactly it is

until someone's already tried the first bite. It's quick, easy and delicious! And very pretty too. Very suitable for a fancy meal's end with company - or the preacher!"

### Background Notes

Annalee Ash's Vinegar Pie story includes an old cooking resource: state and county farm bureaus. The American Farm Bureau Federation was founded in 1919 to "make farming more profitable, and the community a better place to live." Recipes for traditional and new regional favorites were often published in state farm bureau cookbooks. Today, many recipes and cooking videos are available online. Explore the farm bureau map at [www.fb.org](http://www.fb.org).

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Photo: Annalee Ash cuts a slice of her "Old-Fashioned Vinegar Pie at the Makes-Me-Wanna SHOUT! Baking Challenge Semifinals event at Martha's Table



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# Old-Fashioned Vinegar Pie

[www.shoutbakingchallenge.com](http://www.shoutbakingchallenge.com)

Photo: Old-Fashioned Vinegar Pie aka "The Eatonville Old Fashioned"

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# Old-Fashioned Vinegar Pie

## Pie Recipe: Filling

- 1 stick of butter - Melted and COOLED
- 3 eggs
- 1 1/2 C sugar
- 1 tsp. vanilla
- 1 Tbsp. + 1 tsp. of apple cider vinegar
- 1 Tbsp. sliced toasted almonds (optional)

Whisk together the first 5 ingredients (be sure butter has cooled) and pour into a fluted single crust pie shell (see below).

Bake 10 minutes at 400 degrees to set the flute; lower heat to 325 degrees and continue to bake 30 minutes or until just lightly browned on top. Be sure to check on the pie every 10 minutes. If top and crust brown quickly, cover with tin foil tent and allow the pie to bake.

Cool on a wire rack. Pie needs time to set and often is better after 6-8 hours and the following day.

Serve with buttered toasted sliced almonds sprinkled on top.

## Pie Recipe: Crust/Pastry \*

for 9-inch pie

- 1 cup (8 1/2 ounces) Pastry Flour or Unbleached All-Purpose Flour
- 1/4 tsp. salt ("Real Salt" or fine sea salt)
- 1 tsp. sugar
- 1 stick of chilled butter (4 ounces) cut in half, and half again and then into smaller pieces
- 2 to 3.5 Tbsp. ice water

Crust/Pastry cont. In a large bowl, combine the flour, salt and sugar if you're using it.

With a pastry blender, two knives, or your fingertips, cut or rub half of the butter into the flour mixture until it resembles cornmeal. Then take the remainder of the butter and cut or rub it in until the largest pieces are the size of a dime, or flattened peas.

Sprinkle the ice water, one tablespoon at a time, over the flour/butter mixture. With a fork, toss the mixture that you've just moistened and push it to one side. Continue until the dough is just moist enough to hold together. Then gather it into a ball (a bit like gently packing a snowball). Wrap the dough and put it in the refrigerator for 30 minutes or more before rolling it out.

\* This recipe is adapted from King Arthur Flour's *The Baking Sheet Newsletter*, Vol. II, No. 6, May 1991 issue. ([www.kingarthurflour.com/bakingsheet](http://www.kingarthurflour.com/bakingsheet))

## Food Processor Crust (Use same ingredient measurements)

In processor, add flour and pulse once; add salt and pulse once; add sugar and pulse once. Add half of the chilled butter pieces and pulse five times or until the mixture is like cornmeal.

Add the rest of the butter and pulse until the dime size or flattened pea shapes appear.

Sprinkle the chilled ice water a tablespoon at a time and pulse. After about 3 Tbsps. pulse until the dough pulls away from the sides of the bowl.

Unplug the processor, and remove the dough from the bowl, forming a ball. You can add all the little drier pieces to the ball as the water/moisture in the dough will travel. Flatten the ball into a round shape. Wrap the dough and let it rest in the refrigerator at least 30 minutes before using or freeze to use at a later date.