

New Jersey Bakers Board of Trade, Inc.  
***THE INSIDE SCOOP***

The Next NJBBT Board meeting will be on  
Thursday November 12, 2015  
At The Holiday Inn  
2870 Highway 35 South  
Hazlet, NJ 07730

The meeting will begin at 5 pm

Please email [info@njbbt.org](mailto:info@njbbt.org), call 732.618.8963 or  
click the link below to let me know that you are coming.

RSVP REQUIRED [Click here to RSVP](#)



**James Usilton**  
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Atlantic Cape  
Community College

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Dough

**Margaret Tamburri**  
**Secretary**

**Patty Delaney**



On October 8, 2015, the New Jersey baking community lost a former leader in the Baking Industry, Joel Greenspan. Joel started his baking tenure with Metzendorf Brothers Flour Distributors where he served as Assistant to the President. He became a Sales Manager and Commodity Buyer for Dawn Foods in Edison after the merger until his retirement in 1997. He remained a Bakery Consultant until his passing. Joel was also a valued member of The New Jersey Bakers Board Of Trade, and served as our Recording Secretary for many years. The Executive Board of the New Jersey Bakers Board Of Trade extends our sympathy to the Greenspan Family and ALL who knew him. Thank you for your dedication to the Baking Industry Joel, you will be missed

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## **OH MY, IT'S TIME FOR PIE!**

Good day New Jersey Bakers! Hope you are getting a little rest now before the height of the holiday season starts and the long hours of baking take over. We get

Social Media

**Jay Yucht**

Administrator

**Contact Us:**

732-618-8963

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asked for recipes all the time from our members, some are looking for a recipe not in their repertoire, and some want to update a recipe they have with a better one. We are going to share with you some recipes from a book written by Wayne Gisslen, who writes textbooks on baking and cooking, entitled, "Professional Baking". So whether you are new to baking, or a seasoned professional, we would like to share some of his pie filling recipes to help you get through this holiday season, possibly creating a whole new line of products to increase your sales.



**Apple pie filling recipe and variations will yield about 5-8" pies, 4-9" pies and 3-10" pies.**

**APPLE PIE FILLING (CANNED FRUIT)**

Canned apples, solid or heavy packed, one No. 10 can- 6lb.8oz.

Drained juice plus water-1 pint 8 fl. oz.

Cold water- 8 fl.oz.

Cornstarch- 3 oz.

OR

Modified starch (waxy maize) - 2.5 oz.

Sugar-1lb. 4 oz.

Salt- 0.25 oz.

Cinnamon- 0.25 oz.

Nutmeg- 0.08 oz. (1 tsp.)

Butter- 3 oz.

**PROCEDURE:**

1. Drain the apples and save the juice. Add enough water to the juice to measure 1 ½ pints.

2. Mix the cold water and starch.
3. Add the remaining ingredients, except the drained apples. Simmer until sugar is dissolved.
4. Pour the syrup over the apples and mix gently. Cool completely.
5. Fill the pie shells. Bake at 425 degrees Fahrenheit about 30-40 minutes.

## **VARIATIONS OF ABOVE RECIPE:**

### **DUTCH APPLE PIE FILLING**

Simmer 8 oz. of raisins in water. Drain and add to apple pie filling.

### **CHERRY PIE FILLING**

Use one # 10 can of sour cherries instead of apples, and make the following ingredient adjustments:

1. Increase starch to 4 oz. or 3 oz. modified starch.
2. Increase sugar to 1 lb. 12 oz.
3. Add 1.5 oz. lemon juice to step 4.
4. Omit cinnamon and nutmeg. Add almond extract to taste (optional)
5. If desired, add 2-3 drops of red coloring.



### **PEACH PIE FILLING**

Use one # 10 can sliced peaches, preferably solid or heavy packed, instead of apples. Increase liquid in step 1 to 1 quart. Omit cinnamon and nutmeg.

### **BLUEBERRY PIE FILLING (FROZEN FRUIT)**



YIELD: 6-8", 6-9", OR 5- 10" PIES

INGREDIENTS:

Blueberries, frozen, unsweetened- 10 lbs.

Drained juice plus water-1 pint 8 oz.

Sugar- 12 oz.

Cold water-12 oz.

Corn starch or modified starch- 4.5 oz.

Sugar- 1lb. 12 oz.

Salt- 0.5 oz.

Cinnamon- 0.25 oz.

Lemon Juice- 3 oz.

#### PROCEDURE:

1. Thaw the berries in their unopened original container.
2. Drain the berries. Add enough water to the juice to measure 1.5 pints.
3. Mix the cold water with the starch.
4. Bring the juice mixture to a boil. Stir in the starch mixture. Return to a boil to thicken.
5. Add the remaining ingredients, except the drained berries. Stir over heat until the sugar is dissolved.
6. Pour the syrup over drained berries. Mix gently. Cool completely.
7. Fill pie shells. Bake at 425 degrees Fahrenheit about 30 minutes.



### **CUSTARD PIE FILLING**

YIELD: 5-8", 4-9", 3-10" PIES

#### INGREDIENTS:

Eggs- 2 lbs.

Sugar- 1 lb.

Salt- 0.17 oz. ( 1 tsp.)

Vanilla- 1 oz.

Milk (see note)- 5 pints

Nutmeg-1-2 tsp.

Note: For richer custard, use part milk, part cream.

#### PROCEDURE:

1. Combine eggs, sugar, salt, and vanilla and blend until smooth. Do not mix air into the mixture.
2. Stir in the milk. Skim off any foam.
3. Place the unbaked pie shell in preheated (425 degree Fahrenheit) and carefully ladle in the filling. Sprinkle with nutmeg.
4. Bake at 450 degrees Fahrenheit for 15 minutes. Reduce heat to 325 degrees Fahrenheit and bake until set, about 20-30 minutes more.

### **VARIATION-COCONUT CUSTARD PIE**

**FILLING:** Add 10 oz. unsweetened, flaked coconut. Sprinkle the coconut into pie shells before adding the custard mixture. The coconut may be lightly toasted in the oven before it is added to pies. Omit nutmeg.



### **PUMPKIN PIE FILLING-**

YIELD- 10- 8". 8-9" OR 6-10" PIES

INGREDIENTS-

Pumpkin puree, ONE #10 CAN- 6LBS. 10 OZ.

Pastry flour- 4 oz.

Cinnamon- 0.5 oz.

Nutmeg- 0.08 oz. ( 1 tsp.)

Ginger- 0.08 oz. (1 tsp.)

Cloves- 0.04 oz. ( ½ tsp.)

Salt- 0.5 oz.

Brown Sugar- 2lb. 8oz.

Eggs-see note-1lb. 8oz.

Corn syrup or half corn syrup & half molasses- 8 oz.

NOTE: pumpkin pie filling should be allowed to stand at least 30 minutes before being poured into shells. This gives the pumpkin time to absorb the liquid and makes a smoother filling that is less likely to separate after baking. If the filling is to stand much more than an hour, do not add eggs until the pies are to be filled. If the eggs are added earlier, the acidity of the pumpkin and brown sugar may cause the eggs to partially coagulate.

PROCEDURE:

1. Place the pumpkin in the bowl of the mixer fitted

with the whip attachment.

2. Sift together flour, spices and salt.
3. Add the flour mixture and the sugar to the pumpkin. Mix at second speed until smooth and blended.
4. Add the eggs and mix in. Scrape down the side of bowl.
5. Turn the machine to low speed. Gradually pour in the syrup, then the milk.
6. Let the filling stand 30-60 minutes.
7. Stir the filling to remix. Fill the pie shells. Bake at 450 degrees Fahrenheit for 15 minutes. Lower heat to 350 degrees Fahrenheit and bake until set, about 30-40 minutes more.

**VARIATION- SWEET POTATO PIE**- Substitute canned sweet potatoes, drained and pureed for the pumpkin



### **PECAN PIE FILLING**-

YIELD-5-8", 4-9" OR 3-10" PIES.

#### INGREDIENTS:

Granulated Sugar (see note)- 2 lbs.

Butter-8 oz.

Salt- 0.25 oz.

Eggs- 2 lbs.

Dark Corn Syrup- 3lb. 8 oz.

Vanilla- 1 oz.

Pecans-1lb. 4oz.

NOTE: Brown sugar may be used if a darker color and stronger flavor are desired.

#### PROCEDURE:

1. Using the paddle attachment at low speed, blend the sugar, butter, and salt until evenly blended.
2. With the machine running, add the eggs a little at a time, until they are all absorbed.
3. Add the syrup and vanilla. Mix until well blended.
4. To assemble the pies, distribute the pecans evenly in the pie shells and then fill with the syrup mixture.
5. Bake at 450 degrees Fahrenheit for 10 minutes.



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Helpful Efficient Professional  
Resolution **Knowledgeable** Honest  
Understanding Reliable  
Listen Attentive

## **NATIONAL FOOD HOLIDAYS FOR NOVEMBER AND DECEMBER**

These holidays are a great way to increase sales, so plan your promotions.

### **NOVEMBER:**

November is National Raisin Bread Month and National Pecan Month.

November 10th- National Vanilla Cupcake Day

November 17th- National Baklava Day

November 21st- National Gingerbread Day

November 26th- Thanksgiving

November 27th- National Bavarian Cream Pie Day

November 29th- National Lemon Cream Pie Day

November 30th- National Mousse Day



### **DECEMBER:**

December is National Fruitcake month

Hanukkah begins December 6th and ends December 14th.

Christmas is December 25th.

December 3rd- National Apple Pie Day

December 4th- National Cookie Day

December 5th- National Sacher Torte Day

December 8th- National Chocolate Brownie Day

December 9th- National Pastry Day

December 15th- National Cupcake Day

December 23rd- National Pfeffernuesse Day

December 25th- National Pumpkin Pie Day

December 27th- National Fruitcake Day



## **DATES TO REMEMBER:**

### **Thursday, November 12, 2015-** The

New Jersey Bakers Board Of Trade meeting will be held at The Holiday Inn 2870 Route 35, Hazlet, N.J. The meeting starts at 5:00 p.m.

All members of the New Jersey Bakers Board Of Trade are welcome to join us at these meetings. RSVP to [info@njbbt.org](mailto:info@njbbt.org) to let us know you will be attending.

### **Sunday and Monday, April 3-4, 2016-**

The Atlantic Bakery Expo at the Atlantic City Convention Center, Atlantic City, New Jersey. Go to [www.atlanticbakeryexpo.com](http://www.atlanticbakeryexpo.com) for all the latest information on the Expo.

## **COME JOIN US!**

Our next meeting is **Thursday, November 12, 2015 at 5 pm**. It will be held at The Holiday Inn on Route 35 in Hazlet, New Jersey.

If our success is going to continue for another 97 years,

then we need more of our members to join us at the meetings as active members!

Our meetings are once a month from September through June and last only a couple of hours. We hope you will make the commitment to attend our meetings on a regular basis and help in our efforts to promote the Baking Industry in New Jersey!



## **THE ATLANTIC BAKERY EXPO**

Please mark the dates on your calendars and check out all the information on the Expo website,

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

Every two years, the New Jersey Bakers Board Of Trade in partnership with the New York Association of Manufacturing Retail Bakers hosts the Atlantic Bakery Expo at the Atlantic City Convention Center in Atlantic City, New Jersey.

**The next Atlantic Bakery Expo is**  
**scheduled for**  
**April 3-4, 2016.**

The Retail Bakers of America will again be bringing

dedicated, talented, nationally known artisans that will host our Hands On classes. These classes allow you to learn, hands on, from these professionals how to make an array of current products that you get to take home with you. We will also have knowledgeable specialists hosting presentations in our demonstration area on various topics to help you learn new techniques and to help you troubleshoot problems that you may be experiencing.

Here is the link to all the Hands On classes with Jorg Amsler and Peggy Tucker, as well as the topics that will be held in our Demonstration area.

[http://www.atlanticbakeryexpo.com/baking\\_track.cfm](http://www.atlanticbakeryexpo.com/baking_track.cfm)

**We look forward to seeing you ALL there!**

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**NJB BT**

If you have any questions, feel free to contact us at [info@njbbt.org](mailto:info@njbbt.org) or call 732.618.8963.

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[www.njbbt.org](http://www.njbbt.org)

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ask for Jay

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**The NJBBT, our mission is your  
success!**

**Help us help you. Come join in! Get  
involved so we can be the best we can be.**

