

# UVic Math and Stats Department Pie-Off

## June 23, 2015

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## 1 Introduction

Joseph Horan and Joanna ‘Joey’ Niezen engaged in a pie-off on June 23, 2015. They each made one pie, freely chosen, and brought it to Tuesday Tea. Jane Butterfield organized a secret ballot, and adjudicated the competition. The two pies, along with their recipes, are listed below. The results of the contest follow the recipes.

## 2 Recipes

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## 2.1 Chocolate Mousse Pie

### Ingredients:

Graham wafer crumbs	1 $\frac{1}{2}$ cups
Cocoa powder	2 tbsp
Melted butter	$\frac{1}{2}$ cup
Chocolate mousse mix	2 packages
2% milk	2 cups
Coconut milk/cream powder	2 tbsp
Confectioner's sugar	2 tbsp
Heavy/whipping cream	1 cup
Shredded white chocolate	$\frac{1}{4}$ cup
Dark chocolate chips	enough to write a medium-sized $\pi$ symbol

**Preparation Time:** 30+ minutes, depending on availability of mixing implements.

**Recipe Size:** Makes one 9-inch pie, possibly with leftover mousse or cream.

**Preparation:** To make the crust, combine crumbs, cocoa powder, and melted butter (if starting from wafers, crush in a food processor, or else in a plastic bag with a rolling pin) in a medium bowl. Once mixed, press into 9-inch diameter circular pie plate, and bake at 350°F for 10 minutes. Let cool, then chill in fridge for at least half an hour.

Follow the instructions on the package for the mousse; the original pie used Dr. Oetker's, which requires a cup of milk per 120 gram package, and required an electric mixer (for low and high speed mixing). This part is up to interpretation. Two full packages is more than enough mousse for the pie; either reduce quantities to between 160 and 180 grams of mix, use it all and have a big pie, or accept that you'll have leftover mousse for dessert. No big deal. Chill the mousse according to the package (or for an hour or more).

To make a coconut-flavoured whipped cream topping, chill a medium bowl and the whisk/whisk-attachments in the freezer for at least a high-single-digit number of minutes. Combine cream, sugar, and coconut powder in the chilled bowl and whisk/mix/whatever until the mixture has stiff peaks, and then a bit more for good measure. Of course, it shouldn't be butter.

If you haven't already shredded the white chocolate, do that. Then, place the mousse in the crust, keeping it level. Place the coconut topping on top (where else?). Draw a  $\pi$  in the middle with the dark chocolate chips, and garnish the outside edges of the pie with the shredded white chocolate. Let it set in the fridge for a bit of time. Serve chilled.

This recipe is highly malleable.

## 2.2 Eva Kuepfer's Pumpkin Pie

*This is Joey's nana's recipe, annotated by Joey.*

### Ingredients:

Pie crusts	2
Mashed pumpkin	1 cup
White sugar	1 cup
Melted butter	1 tsp
Eggs	3
2 + % Milk	2 cups
Corn starch	1 tbs
Cinnamon	$\frac{1}{2}$ tsp
Nutmeg	$\frac{1}{2}$ tsp
Ginger	$\frac{1}{2}$ tsp
Salt	$\frac{1}{2}$ tsp

**Preparation Time:** About 40-45 minutes, depending on mix time and setting time.

**Recipe Size:** Makes two 8-inch pies.

**Preparation:** Make pie crust from your desired recipe and method. Form into two 8-inch crusts. Preheat oven to 425°F. Mix the pumpkin, sugar, butter, and eggs in a large bowl. (For out-of-season usage, canned pumpkin is fine, but baked pumpkin is preferred. It also gives a nice light orange colour, rather than the florescent orange that you get with the canned pumpkin. One can be a little extra generous with the pumpkin, to taste. 1 cup is minimum.) Do not over-beat or the egg whites will separate.

Add and mix in the milk, corn starch, and the spices. (Skim milk suffices, but 2% or higher is preferred.) Place pie crusts onto a cookie sheet. Pour in the pumpkin mixture. Bake at 425°F for 15 minutes, then reduce the heat to 375°F and bake until the custard is set (approx. 15-25 minutes). (To prevent the spices from settling, one may gently stir the mixture a few times while it's in the oven and before it starts setting.)

### 3 Results

The ballots had two questions: which pie was better, and are you biased? The contestants were not matched to their pies, so the voting population (with the exception of the trustworthy adjudicator) did not know who made which pie, to minimize any personality bias. Of the 10 ballots which indicated no bias, 1 ballot checked both pies, and so was deemed to be 0.5 votes for each option. The other 9 ballots were counted normally, results in a final score of 6.5 to 3.5, for Joey's pumpkin pie. Comments included things like "I don't normally like pumpkin pie that much, but this particular pumpkin pie is really good!", which seems to capture the voting in a nutshell. Neither Joseph nor Joey voted; for various reasons, they would have both voted for the chocolate mousse pie.