

Cinnamon Red-Hot Apple Pie with Cream Cheese Frosting

A spicy cinnamon twist with pure Americana in a warm apple pie. This unique autumn inspired dessert is finished off with a house-made cream cheese frosting.

Chef Pierre®

SAVENCIA
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CHEESE USA

Chobani®



culinary connection
turning insights into fresh ideas in foodservice



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DIRECTIONS:

YIELD: 8 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Sara Lee Frozen Bakery	1 ea.	Chef Pierre Apple Hi-Pie	7.10	9270	
Savencia	8 oz.	Smithfield Pourable Cream Cheese	1.68	36312	
Chobani	¼ cup	Vanilla Greek 0%	.34	14	
	¼ cup	Honey	.40		
	4 Tbsp.	Cinnamon Imperial Candies	.30		
Ventura Foods	3 oz.	SunGlow European Style Butter Blend	.27	16842-SNG	

Directions for the Operator:

1. Remove one pie from box and packaging. Let sit at room temperature for 2 hours to soften the crust.
2. While pie is thawing, place a shallow sheet pan in convection oven. Preheat oven to 350°.
3. In a small pan, melt SunGlow, in oven. Remove from oven and hold warm.
4. Using an electric mixer, combine pourable cream cheese, Greek yogurt and honey. Mix until smooth.
5. When pie crust is softened, use a small knife starting inside of the pie tin and slice off the top dough of the pie.
6. Evenly distribute the cinnamon candies in the apple filling.
7. Place pie top back onto pie. Brush edges with melted SunGlow and crimp the dough lid together with the dough from bottom of the pie.
8. Carefully place pie onto preheated sheet pan in oven. Bake for 1 hour, rotating 180° after 30 minutes.
9. Remove pie from oven and let cool completely. Garnish with cream cheese frosting.

Directions for the Consumer:

1. Cut the pie in 8 slices and serve.

FOOD COST CALCULATOR

Menu Price \$	\$33.63
Total Cost \$	\$10.09
Cost Margin %	30%
Net Profit \$	\$23.54

*Approximate ingredient costs & gross profit



Recipe Created by:
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