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.







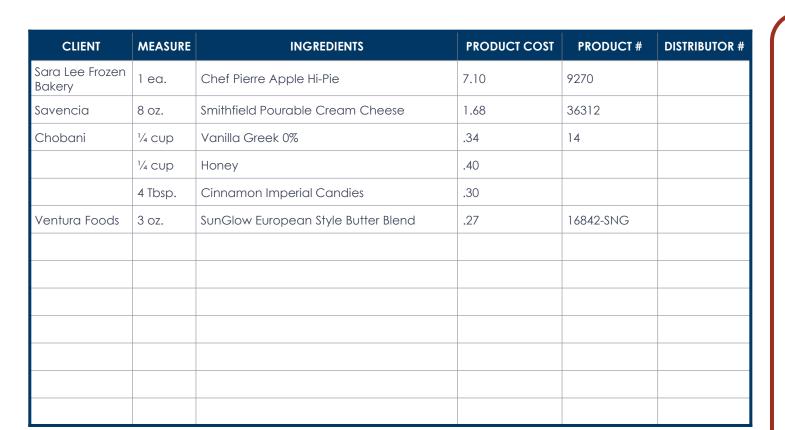








CINNAMON RED-HOT APPLE PIE WITH CREAM CHEESE FROSTING



FOOD COST CALCULATOR

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

*Approximate ingredient costs & gross profit









RECTIONS: YIELD: 8 Servings

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.