



Apple Cinnamon Roll Pie

Featuring
Chef Pierre®
Apple Unbaked Hi-Pie®

Premium Apple Hi-Pie® tossed with cream cheese and cinnamon sugar, baked to golden brown and finished with scratch-made cream cheese frosting.



Increase dessert sales with pies that are a new twist on a classic.

Technomic Dessert Consumer Trend Report 2019



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Ingredients Yield: 8 servings

- 1 Whole #09270 Chef Pierre® Apple Unbaked Hi-Pie®
- ½ C Unsalted butter, softened
- 1 lb Cream cheese, softened
- 4 C Powdered sugar
- 2 tsp Vanilla extract
- ⅓ C Cinnamon sugar
- All-purpose flour, as needed

Assembly

- 1 Remove pie from packaging and thaw at room temperature for 1 hour.
- 2 Preheat convection oven to 350° F with sheet pan on middle rack.
- 3 Beat butter and 8 oz cream cheese until smooth; add vanilla and powdered sugar. Beat again until smooth. Transfer to small piping bag or squeeze bottle.
- 4 Starting inside of the crimped crust, cut through the top crust around the pie and remove the top.
- 5 Combine remaining cream cheese and cinnamon sugar until smooth. Thoroughly combine apples in pie with this mixture.
- 6 Dust work surface with flour, place pie lid onto flour and dust top of pie lid with additional flour. Using a rolling pin, roll crust flat.
- 7 Slice dough vertically into ½" strips.
- 8 Using floured hands, roll strips into tube-like shapes.
- 9 Place rolled dough in a spiral pattern beginning in the center of the pie over the apple-seasoned cream cheese mixture.
- 10 Bake pie on preheated sheet pan for 60 minutes, rotating 180° after 30 minutes.
- 11 Remove pie and let cool. Once cool, garnish with prepared cream cheese frosting.

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SaraLeeFrozenBakery.com/SeasonalFavorites

41%
of consumers say
breakfast-dessert
hybrids are interesting
& appropriate

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Consumer Trend
Report 2015

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TWISTS**
on childhood desserts
can win over nostalgic
customers

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