

RE THINK

MUFFINS



Apple Pie Crunch Muffin

Featuring

Chef Pierre®

Whole Grain Muffins

A whole grain apple cinnamon muffin topped with whipped topping, crushed Cinnamon cereal, and an optional caramel drizzle. Sweet, spiced, and satisfyingly crunchy!



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Apple Pie Crunch Muffin

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Ingredients Yield: 1 serving

1	#08858 Chef Pierre® Individually Wrapped Muffin 51% Whole Grain Apple Cinnamon
2 T	Whipped topping
2 T Crushed	Cinnamon Cereal
1 T	Caramel Sauce (Optional)

Assembly

1. Warm the Muffin (optional): Heat the muffin in the microwave for 10–15 seconds for a warm, bakery-fresh feel.
2. Add Whipped Topping: Spoon or pipe 2 tablespoons of whipped topping onto the center of the muffin.
3. Sprinkle Cereal: Top with 2 tablespoons of crushed Cinnamon Toast Crunch cereal for a sweet crunch.
4. Drizzle Caramel (optional): Finish with a 1-tablespoon drizzle of caramel sauce for extra indulgence.
5. Serve & Enjoy: Best enjoyed immediately for maximum crunch and flavor!

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Chef Pierre®