

RE THINK

Unbaked  
FRUIT PIE



## Dutch Apple Skillet

Featuring

**Chef Pierre®**

Dutch Apple Pie

Skillet Apple Cobbler is full of old-fashioned goodness with a warm, spiced apple filling and topped off with caramel drizzle, crumbled streusel, cinnamon sugar and ice cream.



33% of consumers sometimes visit a specific restaurant because it offers a dessert they want.

Technomic, U.S. Dessert Consumer Trend Report, 2021



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**Ingredients** Yield: 1 serving for sharing

2 portioned slices	#09274 Chef Pierre Traditional Fruit Pie 10" Unbaked Dutch Apple
¼ C	Chopped walnuts
1/3 C (#12 disher)	Vanilla ice cream
¼ C	Caramel topping

### Assembly

- 1 Bake pie according to package directions.
- 2 Preheat oven to 350°.
- 3 Place 2 slices baked pie in a seasoned 6-inch cast iron skillet.
- 4 Using a large fork, smash pie slices to the edges of the skillet.
- 5 Sprinkle walnuts over pie.
- 6 Bake 10 minutes or until bubbly.
- 7 Top with ice cream and drizzle with caramel topping.

53%

of consumers say they are willing to pay more for a pie that is perceived to be Made fresh, in-house

Datassential Dessert Keynote, 2021

Explore more recipes and tools to help boost pie sales all year.

[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)

**Chef Pierre®**