

RE THINK

Unbaked FRUIT PIE



Fried Pie Bites

Featuring

Chef Pierre®

Apple,
Blueberry
& Cherry Hi-Pie

A flight of cherry, apple, and blueberry pie bites battered and lightly fried, covered with powdered sugar, and served with a sweet whipped dipping sauce for a fun shareable dessert experience.



All of our unbaked fruit pies are **cleaner label** (no artificial flavors, no artificial colors, no HFCS)

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Ingredients Yield: 3 servings

1 Whole Pie	#09270 Chef Pierre® Hi-Pie Premium Fruit Pie 10" Unbaked Apple
1 Whole Pie	#09282 Chef Pierre® Hi-Pie Premium Fruit Pie 10" Unbaked Blueberry
1 Whole Pie	#09278 Chef Pierre® Hi-Pie Premium Fruit Pie 10" Unbaked Cherry
	Vegetable oil
8 oz	Cream cheese, softened
1 tsp	Vanilla extract
2 C	Whipped topping
3 C	Prepared waffle batter
	Powdered sugar

Assembly

- 1 Bake all pies according to package directions.
- 2 Cool pies to room temperature.
- 3 Cut each pie into 10 wedges; place in freezer until frozen.
- 4 Heat oil in deep fryer 375°F.
- 5 Beat cream cheese and vanilla in a medium bowl until smooth; fold in whipped topping until blended, keep refrigerated.
- 6 For each serving, cut 1 wedge of each pie into 6 even chunks.
- 7 Dip 2 chunks of each pie into batter to coat completely.
- 8 Drop chunks into oil, one at a time to avoid clumping.
- 9 Fry until golden, about 2 to 3 minutes.
- 10 Drain on paper towels.
- 11 Place 6 bites, 2 of each pie, on serving plates and dust with powdered sugar.
- 12 Serve with ramekins of cream cheese mixture.

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

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

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