



Pecan Turtle Pie with Caramelized Apples

Featuring
Chef Pierre®
Pecan Pie

Pecan Turtle Pie with cinnamon sugar caramelized apples. Topped with caramel and chocolate drizzle and garnish with caramelized apple.



39% of consumers find pecan pie the most appealing pie flavor.

Technomic, 2021



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Ingredients Yield: 1 serving

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|-------------------|------------------------------|
| 1 portioned slice | #7165 Chef Pierre® Pecan Pie |
| 1 | Medium apple, diced |
| ¾ C | Sugar |
| 2 Tbsp | Butter |
| 1 tsp | Cinnamon |
| 2 Tbsp | Chocolate sauce |

Assembly

- 1 Place apples, sugar, butter and cinnamon in a small sauce pan over medium-low heat, simmer until caramelized, cool.
- 2 Place pie in bowl.
- 3 Drizzle chocolate over pie.
- 4 Spoon apples with sauce created from cooking apples over pie.

CARAMEL APPLE
has grown
16%
over the past
4 years

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