



Smokehouse Apple Pie

Featuring
Chef Pierre®
Apple Unbaked Hi-Pie®



Cheddar and bacon smoked in-house offer a savory complement to fresh baked apple pie.

1 in 3 consumers who rarely eat dessert claim to lack a sweet tooth.
Increase dessert sales by incorporating savory ingredients.

Datassential 2019



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Ingredients Yield: 8 servings

- 1 Whole #09270 Chef Pierre® Apple Unbaked Hi-Pie®
- 1 C Cheddar cheese, shredded
- 3 Applewood smoked bacon strips, prepared
- ¾ C Apricot preserves
- 1 Tbsp Hot water

Assembly

- 1 Remove pie from packaging and thaw at room temperature for 1 hour.
- 2 Preheat convection oven at 350° F with sheet pan on middle rack.
- 3 Starting inside of the crimped crust, cut through the top crust around the pie and remove the top.
- 4 Combine the apples in the pie with the cheddar cheese.
- 5 Chop the prepared bacon and evenly distribute onto apple-cheese mixture.
- 6 Break apart removed pie top into medium-sized random pieces (silver dollar size).
- 7 Place dough pieces evenly on top of apple mixture. Place pie on preheated sheet pan and bake for 50 minutes, rotating 180° after 30 minutes.
- 8 Combine apricot preserves and hot water and brush mixture over pie crust. Return pie to oven for 10 more minutes.

28%
of consumers are interested in savory flavors in a dessert

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BACON
as a dessert ingredient has grown **157%** over the past 4 years

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

SaraLeeFrozenBakery.com/SeasonalFavorites