



Spicy Cinnamon Apple Pie Shake with Salted Caramel Churro

Featuring
Chef Pierre®
Apple Hi-Pie®

Creamy vanilla ice cream blended with an entire slice of Michigan Apple Pie and garnished with a warm cinnamon churro, salted caramel sauce and cinnamon candies. All topped with house-made whipped cream. For a boozy shake, add a shot of cinnamon whiskey!



OVER-THE-TOP MILKSHAKES

Milkshakes are the 2nd most popular toppable item (behind ice cream).

Technomic Dessert Consumer Trend Report, 2019

31%

of consumers absolutely **LOVE** milkshakes.

SLFB Menuvision, 2019

Drive traffic with milkshakes that meet consumer seasonal preferences.

Technomic Dessert Consumer Trend Report, 2019

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Ingredients Yield: 32 oz. (2 servings)

- 1 slice (10- cut) #09260 or #09270 Chef Pierre® Apple Hi-Pie®, prepared
- ½ C Whole milk
- 3 scoops Vanilla ice cream
- 1 ½ Tbsp Cinnamon imperial candies, separated
- 3 Tbsp Hershey's® Caramel Sauce
- 1 tsp Flaked sea salt
- 2 Tbsp Whipped topping
- 1 3-inch fried churro

Assembly

- 1 Place prepared pie slice into blender. Add milk, ice cream and 1 Tbsp cinnamon candies.
- 2 Over low heat, warm the caramel sauce and sea salt.
- 3 Pulse blender for 10 seconds, then blend until smooth.
- 4 Portion shake into chilled glass. Top with whipped topping and drizzle with warmed salted caramel sauce.
- 5 Garnish with churro and sprinkle with remaining cinnamon candies.

Over the past year, **CHURROS HAVE GROWN STEADILY.**

Technomic Dish, 2019

TOPPED WITH PROFIT

Consumers are willing to pay 80 cents per topping.

Technomic Dessert Consumer Trend Report, 2019

41% OF MILLENNIALS find desserts with salty flavors appealing.

Technomic Dessert Consumer Trend Report, 2019

Want more ways to profit with pie? Find our LTO promotional calendar, easy recipe videos and operator guides at

saraleefrozenbakery.com/seasonalfavorites