

Caramel Applenut Hi Pie 10"



PRODUCT DESCRIPTION

Unbaked Caramel Applenut Hi Pi 10"

Dilgard Item #
40488

Vendor Item #
05481

INGREDIENTS

APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), SUGAR, WALNUTS, WATER. CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, MODIFIED CORN STARCH, SALT, CINNAMON, MALIC ACID, SOY FLOUR. ICING PACKET CONTAINS: SWEETENED CONDENSED WHOLE MILK, CORN SYRUP, WATER, GLYCERIN, HIGH FRUCTOSE CORN SYRUP, BUTTER, SUGAR, SALT, NATURAL AND ARTIFICIAL FLAVORS, CARRAGEENAN, SOY LECITHIN, POTASSIUM CHLORIDE.

*Serving
Suggestions:*

Serve warm with a scoop of
vanilla ice cream

Storage/Shelf Life

455 days 0° F to 27° F

Packaging Qty

6, 51 oz

Piece Count

Approximately 12 servings per container

Product Benefits

- Over a pound of IQF apples along walnuts and brown sugar in every pie; IQF process locks in fresh flavor, maintaining the highest fruit integrity
- Innovative process tumbles fruit with sugar and spices for consistent flavor in every slice
- Top crust bakes up tender and flaky, made without reworked dough

Preparation

Baking - Bake for approximately 60 - 70 minutes, until crusts are light brown or filling begins to boil. Baking - Cut four 1 slits in top crust. Baking - Place on flat baking sheet.

Chef Pierre
Where pie comes from: