



T & A M F O U R
FOODSERVICE



Smokehouse Apple Pie

Yield: 8 servings

Ingredients:

- 1 Whole Chef Pierre® Apple Unbaked Hi-Pie®
- 1 C Cheddar cheese, shredded
- 3 Applewood smoked bacon strips, prepared
- $\frac{3}{4}$ C Apricot preserves
- 1 Tbsp Hot water

Directions:

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.
9. Return pie to oven for 10 more minutes.

Recipe and photo courtesy of Sara Lee Frozen Bakery