

CHERRY APPLE PIE



Cherries and apples combine to give your taste buds a wonderful surprise. The tart red cherries complement the crunchy sweetness of our sliced fresh apple filling. You'll wonder why this hasn't been thought of before.

PIE DOUGH RECIPE

Mix the following together until large crumbles form (like you would for streusel):

| | |
|--------------|-------------------------|
| 5 lb.s. | Unbleached Pastry Flour |
| 3 lbs. 8 oz. | All Purpose Shortening |
| 4 oz. | Milk Powder |
| 3 oz. | Salt |

Then add:

12 oz. ice water, and incorporate. **DO NOT OVER-MIX.**

EXTRA SALES AND PROFITS FOR YOU!

Be sure to tell your staff about this delicious pie. Be sure to keep plenty of samples on hand with small plates and forks. It has been proven that sampling increases sales by 100% (as reported by club store research).



BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Gold Seal Sliced Apple Filling
- Gold Seal Whole Cherry Filling

1. MAKE THE SHELL



Roll out 4-5 oz. of pie dough, and line the pie shell.

2. MIX THE FILLING



Add equal parts of Whole Cherry Filling and Sliced Apple Filling. Use 2 lbs. of combined filling for 9-inch deep-dish pie. After filling, wash the rim of the dough with water or egg wash.

3. TOP AND DECORATE



Roll out another 4 oz. pie dough piece for the top. Cut the venting holes, and place over the filling. Then, from a separate piece of dough, cut a heart (or any other design) and place it on top.

4. BAKE



Crimp the edges with your fingers. Trim excess dough with a scraper, and brush the top liberally with egg wash. Bake pies at 400°F until they are a rich golden color (35-40 minutes).



Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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