

APPLE POCKET PIE



The traditional Apple Pie now has a worthy companion with this slight variation and saving you time as well. A different look is created, showing-off the delicious apples, by making the bottom crust the top too! This is not a brainteaser but a fun way to make a great pie and so easy that you must try it! Nothing looks as good as Westco Gold Seal Sliced Apple Filling with its high content of fresh crisp apples.

EXTRA SALES AND PROFITS FOR YOU!

Tell your staff about this delicious pie. Be sure to keep plenty of samples on hand with small plates and forks. It's been proven that sampling increases sales by 100%(as reported by Club Stores).

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Sliced Apple Filling
- Pastry Flour
- All Purpose Shortening



PIE DOUGH RECIPE

Mix the following together until large crumbles form like you would for streusel.

5 Lbs.		Unbleached Pastry Flour
3 Lbs.	8 ozs.	All Purpose Shortening
	4 ozs.	Milk Powder
	3 ozs.	Salt

Then add: 12 ozs. Ice Water and incorporate. **DO NOT OVERMIX**

1. ROLL THE DOUGH



Roll out 6-8 ounces of pie dough 3-4 inches larger than you would normally need to cover the pie tin.

2. FILL & FOLD



the lined shell. You will need two pounds of filling for a 9-inch deep-dish pie. After filling fold the bottom crust loosely over the face of the pie.

3. BRUSH & GARNISH



Brush the folds lightly with water or egg wash and sprinkle with sugar if desired.

4. BAKE



Bake the pies at 400°F until they are a rich golden color (35-40 minutes)