



# Cinnamon Roll Caramel Apple Nut Pie

Featuring  
**Chef Pierre®**  
Caramel Apple  
Nut Hi-Pie

Delicious orchard-fresh Michigan or Washington apples, walnut, cinnamon and a caramel icing packet to finish off this All-American classic.

52% of consumers are willing to pay more for pies that are rich and decadent.

Datassential dessert keynote, 2021



## Cinnamon Roll Caramel Apple Nut Pie

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### Ingredients Yield: 12 servings

- 1 Whole #5481 Chef Pierre® Caramel Apple Nut Hi-Pie
- All purpose flour, as needed
- ¼ C Unsalted butter, as needed
- 3 Tbsp Cinnamon sugar, as needed

### Assembly

- 1 Unbox pie and thaw under refrigeration until dough is soft.
- 2 Preheat convection oven to 350 degrees, conventional oven to 400 degrees.
- 3 Use a knife to slice off the top crust just inside the crimped edges.
- 4 Lightly flour a clean work surface and place top pie crust on surface.
- 5 Use a floured rolling pin and roll out dough until about 14" wide.
- 6 Using a pizza cutter or knife, make about 10 even horizontal cuts then one vertical cut down the center of the dough.
- 7 Liberally brush the sliced dough with melted butter and season with cinnamon sugar.
- 8 Carefully roll the individual strips of dough and place evenly on top of fruit in the pie.
- 9 Brush with remaining melted butter and bake for 55-60 minutes.
- 10 Remove from oven, and warm provided caramel sauce packet in hot water. Drizzle caramel over pie.

Comfort foods aren't going anywhere

**57%**

of consumers say they are interested in more comfort foods

Restaurant Dive, In for a treat, 3/21

More than **2 in 5** Millennials and Gen Z consumers indicate interest in dessert mashups

Mintel 2021

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