

BLUE RIBBON APPLE PIE



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
527009	GFS® Escalloped Apples, thawed	26 oz.
148709	Pie Crust, Thawed	1 each
240869	GFS Oatmeal	1 cup
227528	GFS All Purpose Flour	¼ cup
224723	Trade East® Ground Cinnamon	1 tsp.
191205	GFS Butter, room temperature	2 Tbsp.

Preparation Instructions

Wash hands. Combine oatmeal, flour cinnamon and butter in a small bowl. Cut butter into dry ingredients until completely mixed; reserve. Place thawed escalloped apples into the raw pie shell, cover with oatmeal topping. Bake in a preheated oven at 375°F until crust is flaky and golden brown. Allow pie to settle at room temperature for at least one hour, slice and serve. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*