

APPLE PIE

OVERVIEW

04-003



DISPLAY CONDITIONS

Warm



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie

INGREDIENTS

Group 1

Ingredient	KG	%
All Purpose Flour	0.300	100.00
BAKELS MARGARINE SPECIAL	0.060	20.00
BAKELS SHORTENING	0.060	20.00
Cold water	0.120	40.00
Refined Sugar	0.021	7.00

Total Weight: 0.561

Group 2

Ingredient	KG	%
Granny Smith apples (sliced)	0.400	-
Cinnamon	0.004	-
Water	0.100	-
Brown Sugar	0.125	-
Cornstarch	0.020	-

Total Weight: 0.649

Group 3

Ingredient	KG	%
All Purpose Flour	0.110	-
Butter (firm)	0.114	-
Brown Sugar	0.100	-

Total Weight: 0.324

Yield: 1 round pie

METHOD

How to do it:

Pie Crust:

1. Sift flour. Cut in Bakels Shortening and Bakels Margarine Special.
2. Dissolve sugar in cold water, add to dry mixture and knead by hand slightly until combined.
3. Roll out to about 1/8 inch thick. Place in greased pie pan.
4. Place filling on crust. Flute edges.
5. Top with streusel.
6. Bake at 180°C for 40-45 minutes.

Apple-Cinnamon Filling:

1. Combine ingredients and soak for 1 hour.

Streusel:

1. Place ingredients in a mixing bowl and blend using a paddle until crumbs are pea-sized (avoid over-mixing).