



DISPLAY CONDITIONS

Chilled



CATEGORY

Pastries, Pies



FINISHED PRODUCT

Pie

BANANA APPLE CUSTARD PIE

OVERVIEW

12-017

INGREDIENTS

Group Crust

| Ingredient | KG | % |
|---------------------------|--------------|--------|
| Graham crackers (crushed) | 0.113 | 100.00 |
| Butter | 0.084 | 75.02 |
| Sugar | 0.056 | 50.00 |
| Total Weight: | 0.253 | |

Group Filling

| Ingredient | KG | % |
|--------------------------------|--------------|---|
| Banana Lacatan variety | 0.250 | - |
| BAKELS LES FRUITS 50% APPLE | 0.500 | - |
| Cinnamon powder | 0.001 | - |
| BAKELS BAKE STABLE CUSTARD MIX | 0.060 | - |
| Cold water | 0.180 | - |
| APITO BUTTA VANILLA ESSENCE | 0.006 | - |
| Total Weight: | 0.997 | |

Group Topping

| Ingredient | KG | % |
|--|-------|--------|
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.200 | 100.00 |
| All Purpose Cream | 0.100 | 50.00 |
| Cold water | 0.100 | 50.00 |
| BAKELS DIAMOND GLAZE CARAMEL TOFFEE | 0.020 | 10.00 |
| Total Weight: 0.420 | | |

Yield: 1 piece x 8" pie

METHOD

How to do it:

Crust:

1. Melt butter and combine with crushed graham crackers.
2. Mix thoroughly and press mixture onto bottom and ½ inch upside of an 8-inch removable bottom pan or spring form pan.

Filling:

1. Peel and cut banana into slices.
2. Combine cinnamon powder and Les Fruits Apple 50%. Set aside.
3. Layer banana slices into prepared crust, followed by Les Fruits Apple-cinnamon mixture.
4. In a mixing bowl, combine Bakels Bake Stable Custard Mix and water until homogeneous.
5. Mix the custard mixture at high speed for 5 minutes.
6. Add the Apito Butta Vanilla Erssence.
7. Spread evenly over the apple-cinnamon mixture.

Icing:

1. Combine Whip Brite and cold water in a mixing bowl and mix for 2 minutes at high speed.
2. Add the all purpose cream and continue mixing at high speed for 3 minutes.
3. Pipe on top of the Banana Apple Custard filling. Drizzle with Diamond Glaze Caramel Toffee. Freeze overnight.