



MAINES

PAPER & FOOD SERVICE, INC.

Apple Amber Pie

Ingredients Yield: 1 - 7 inch pie

- 5 oz. Short crust pastry dough
- 1 # Granny Smith apples
- 8 oz. Sugar, granulated
- 2 ea. Eggs, large

Preparation Instructions:

1. Preheat oven to 425 degrees. Line a 7-inch deep pie plate with the short crust pastry. Prick well and bake blind for approximately 5 minutes and remove from oven.
2. Reduce the heat of the oven to 325 degrees. Peel, core and slice the apples and place in saucepan in as little water as possible and cook until tender. Sweeten to personal taste.
3. Now separate the yolks from the whites of the eggs. Place in separate bowls. Pour the hot apples into the bowl with the egg yolks, stirring well. Now pour mixture into baked pastry pie. Make a meringue with the egg whites and pile on top of the apples. Return to the bottom rack of the oven and bake for additional 30 to 40 minutes. May be served hot or cold

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Short crust pastry dough	See Recipe	See Recipe	5 oz.	\$0.94
Granny Smith apples	Fresh	O96024	1 #	\$0.71
Sugar, granulated	Domino	380424	8 oz.	\$0.32
Eggs, large	Maines	O92111	2 ea.	\$0.20

Recipe Cost	\$2.17
Portion Cost	\$0.36

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$2.50	\$0.36	\$2.14	14.40%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.50	\$0.36	\$3.14	10.29%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.50	\$0.36	\$4.14	8.00%