# PRODUCT EVALUATION SHEET

**Name:**  Alfred State  
**Product Name:**  Apple Pie Filling  
**Date:**  11/16/2011  
**Recipe Source:**  Alfred State  
**Cost per Portion:**  $2.78 a pie  
**Number of Portions:**  One 9” Pie

## RECIPE

<table>
<thead>
<tr>
<th>Recipe</th>
<th>Ingredients</th>
<th>Inventory</th>
<th>Recipe</th>
<th>Extension</th>
</tr>
</thead>
<tbody>
<tr>
<td>Amt</td>
<td>Unit</td>
<td>Cost</td>
<td>Unit</td>
<td>Cost</td>
</tr>
<tr>
<td>1</td>
<td>Qtr.</td>
<td>Cortland or Granny Smith Apples</td>
<td>49.00</td>
<td>40#</td>
</tr>
<tr>
<td>1 ½</td>
<td>Cup</td>
<td>Granulated Sugar</td>
<td>.40</td>
<td>#</td>
</tr>
<tr>
<td>2</td>
<td>Tsp.</td>
<td>Cinnamon</td>
<td>1.51</td>
<td>#</td>
</tr>
<tr>
<td>2</td>
<td>Tbls.</td>
<td>All Purpose Flour</td>
<td>.32</td>
<td>#</td>
</tr>
</tbody>
</table>

(Additional ingredients, please use back of sheet)

**TOTAL**  
2 | 78
PROCEDURE: Peel and core apples; slice. Add sugar, cinnamon, and flour. Mix by hand to coat the apples.

Place in unbaked pie shell.

Lattice top: roll pie dough ¼ inch thick then cut into ½ inch strips. Weave every other strip on top of pie then flute the edge.

Two Crust: cover pie with top crust, flute the edges, slit the top of pie crust to release steam.

Rustic: roll crust out; put on baking sheet. Lay apples on top, cover with a top crust, fold edges up toward center, slit top crust.

Stacked: apples are sliced thin and stacked or placed in unbaked shell, cover as for two crust.

Dutch Apple: top with a streusel or crumb topping.

Bake at 375 degrees (F) until apples are tender when a knife is inserted into the pie.

QUALITY OF PRODUCT:

___________________________________
Instructor's Signature