



PRODUCT EVALUATION SHEET

Name: Alfred State
 Date: 11/16/2011
 Cost per Portion: \$2.78 a pie

Product Name: Apple Pie Filling
 Recipe Source: Alfred State
 Number of Portions: One 9" Pie

RECIPE

Recipe		Ingredients	Inventory		Recipe		Extension		
Amt	Unit		Cost	Unit	Cost	Unit			
1	Qtr.	Cortland or Granny Smith Apples	49.00	40#	1.23	#	2	46	
1 ½	Cup	Granulated Sugar	.40	#	.20	Cup		.30	
2	Tsp.	Cinnamon	1.51	#	.09	Oz.		.01	
2	Tbls.	All Purpose Flour	.32	#	.02	Oz.		.02	
(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 $\frac{1}{4}$ inch thick then cut into $\frac{1}{2}$ 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