

100% EMPLOYEE OWNED



Pie Filling ENHANCER



The perfect all-in-one pie thickener.

Ⓢ NET WT 12 OZ (340g)

Pie Filling Enhancer

For perfectly thickened fruit pie filling, substitute 1/4 to 1/2 cup Pie Filling Enhancer for the flour or starch called for in the recipe and reduce the sugar by 2 tablespoons for every 1/4 cup Enhancer. Enough for 4 to 8 pies.

The Best Apple Pie

- One prepared double crust pie crust
- 10 cups (1531g) baking apples, peeled, cored and sliced (from about 9 whole apples)
- 3/4 cup (149g) granulated sugar
- 1 1/2 teaspoons apple pie spice
- 1/4 cup (46g) King Arthur Pie Filling Enhancer
- 1/8 teaspoon salt
- 2 teaspoons vanilla extract
- 2 tablespoons (28g) lemon juice

TOPPING

- 2 tablespoons (28g) milk
- 2 tablespoons (25g) coarse sparkling sugar

DIRECTIONS

To make the filling: In a large bowl, stir together the filling ingredients, mixing until well-combined. Set aside. Preheat oven to 425°F with rack on lower shelf.

To assemble: Roll 60% of pie dough into a 12" round, and place into 9" deep dish pie plate. Spoon in filling. Roll out other piece, lay it over filling, and seal and crimp edges. Brush with milk, and sprinkle with sparkling sugar. Place on foil-lined baking sheet to catch drips.

To bake: Bake 15 minutes, then reduce to 375°F, and bake 45 minutes, or until top is brown and filling is bubbly. Cool completely on a rack.

BEST IF USED BY:

Nutrition Facts

28 servings per container

Serving size 1 tbsp (12g)

Amount per serving

Calories 45

% Daily Value*

Total Fat 0g 0%

Sodium 10mg 0%

Total Carbohydrate 12g 4%

Total Sugars 7g

Includes 7g Added Sugars 14%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: SUGAR, MODIFIED FOOD STARCH, ASCORBIC ACID.

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/allergen-program

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Store cool and dry.



WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.

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HOTLINE**

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