



DECONSTRUCTED APPLE PIE

This deconstructed apple pie leans into texture and contrast, pairing tender, cinnamon-glossed Granny Smith apples with crisp shards of cinnamon-sugar pie crust. The apples simmer down in a buttery caramel scented with ginger and nutmeg, thickening just enough to feel lush without losing their bite. The baked crust pieces bring a warm, toasty crunch that you can scoop, dip, or layer into every spoonful. It's familiar and nostalgic, but with a fresher, more dynamic edge.

Yield: 1 Apple Pie



INGREDIENTS

1 Unit	8 oz. Pie Crust Dough
6 Unit	Cored and Peeled Granny Smith Apples
1 C	Granulated Sugar
1 C	Brown Sugar
1 tbsp.	Cinnamon
1 tsp.	Nutmeg
1 tsp.	ginger powder
1 Stick	Salted Butter
1 tbsp.	Cornstarch
1 Unit	RICH'S On Top® Original Whipped Topping, 12 16-Oz Bags (#02559)
1 Unit	Cherry, for garnish

DIRECTIONS

- 1 Melt the stick of butter in a skillet. At about halfway melted, add white and brown sugar.
- 2 When the butter is fully melted and combined with sugars, add the sliced apples.
- 3 With a spatula, continuously stir the apples in the sugar sauce so they break down easily. Right before they are fork-tender, push them to one side of the pan.

- 4 Add the cornstarch and whisk to blend and minimize lumps. Cook until the sauce begins to thicken, then remove from heat.
- 5 Let cool for 10 minutes.
- 6 While the apple mixture is cooling, roll out pie crust on a lightly floured surface until it is ¼ of an inch thick.
- 7 Brush the crust with milk and liberally sprinkle with cinnamon sugar.
- 8 Cut pie crust into strips, then diagonal pieces.
- 9 Bake in the oven at 425°F for 10 minutes.
- 10 Add your apple mixture to a bowl or cup. Surround with baked crust pieces. Top with a dollop of whipped topping, a sprinkle of cinnamon, and a cherry. Serve.