



TEAM FOUR
FOODSERVICE

4 VALUE[®]



Spicy Cinnamon Apple Pie Shake with Salted Caramel Churro

Yield: 2 servings

Ingredients:

- 1 slice (10- cut) Chef Pierre[®] Apple Hi-Pie[®], prepared
- ½ C Whole milk
- 3 scoops Vanilla ice cream
- 1 ½ Tbsp Cinnamon imperial candies, separated
- 3 Tbsp Hershey's[®] Caramel Sauce
- 1 tsp Flaked sea salt
- 2 Tbsp Whipped topping
- 1 3-inch fried churro

Directions:

1. Place prepared pie slice into blender. Add milk, ice cream and 1 Tbsp cinnamon candies.
2. Over low heat, warm the caramel sauce and sea salt.
3. Pulse blender for 10 seconds, then blend until smooth.
4. Portion shake into chilled glass. Top with whipped topping and drizzle with warmed salted caramel sauce.
5. Garnish with churro and sprinkle with remaining cinnamon candies.

Recipe and photo courtesy of Sara Lee Bakery