



Caramel Flavored Apple Pie Puree

What you'll need:

- 1 can of Thick-It® Caramel Apple Pie Puree
- 1 Tbsp. plus 2 tsp. of Thick-It® Original Thickener
- 1 tray of pie molds

Yields: 5 slices (1/3 cup of product/ mold)



Directions:

- Open 1 can of Thick-It® Caramel Apple Pie Puree and pour contents into a large bowl.
- Using a measuring spoon, portion out 1 Tbsp. plus 2 tsp. of Thick-It® Original Powder Thickener and pour into the bowl containing the Thick-It® Caramel Apple Pie Puree.
- Stir the Thick-It® Powder into the Thick-It® Caramel Apple Pie Puree with a spoon until you no longer see the powder.
- Using a measuring cup, portion out 1/3 cup of the mixture, spoon contents into the mold and spread evenly.
- Repeat until all of the mixture is placed into the molds.
- Cover with plastic wrap and freeze overnight.
- Remove mold from freezer and pop out molded food.
- Microwave for 2 minutes and check for doneness.
- Enjoy!

For additional information, please visit www.thickit.com or call customer service at Precision Foods, Inc. at 1-800-442-5242.