

# FlexFusion Favorites: **FRESH FRUIT PIES**



## Simply Irresistible

QSR's are making these tasty numbers popular. They are so much better made from fresh ingredients.

### *Chef's Hint*



Substitute your favorite pie filling for a signature flavor, but keep the cream cheese for zing!

### Ingredients

- 1 8 oz package cream cheese
- 1 large egg
- 1 Tbsp sugar
- Grated zest and juice of 1 lime or lemon
- 2 apples cored, peeled and sliced in  $\frac{3}{4}$  in (2 cm) wedges
- 2 oz unsalted butter
- $\frac{1}{2}$  cup brown sugar
- $\frac{1}{2}$  tsp cinnamon
- 1 pinch mace
- 1 14 oz package wonton wrappers, thawed
- Confectioners' sugar for dusting



### Method

1. Sauté apple wedges in butter in enamel pan. Set combi oven to 350° F (176° C), 8 min, 100% humidity. When browned, add brown sugar and spices.
2. Pulse cream cheese, egg, sugar, lime zest and lime juice in food processor until smooth.
3. Put 1 Tbsp apple mixture in the center of each wonton wrapper, then top with 1 Tbsp of cream cheese mixture.
4. Fold dough over filling and press edges together with a fork to seal.
5. Fry pies until golden brown, 2 to 3 minutes per side at 350° F (176° C) in open fryer.
6. Drain on a towel-lined plate. Dust with confectioners' sugar.

### Prepare In

FlexFusion Combi (filling)  
320 Series Open Fryers  
340 Series Open Fryers

