| PUREED FRUIT PIE |  | PORTION SIZE: \# | \#10 Scoop (about 3 oz or 6 Tbsp) |  |
| :---: | :---: | :---: | :---: | :---: |
| INGREDIENTS | NUMBER OF SERVINGS |  |  |  |
|  | 1 | 6 | 12 | 24 |
| Fruit Pie, $1 / 8 \mathrm{pie}$, (3 to 3.75 oz .) | 1 piece | 6 pieces | 12 pieces | 24 pieces |
| Fruit Juice or Milk | $11 / 4 \mathrm{tsp}$ | $21 / 2$ Tbsp | $1 / 3$ cup | $2 / 3$ cup |
| RESOURCE® ThickenUp® | 2 tsp | $1 / 4$ cup | $1 / 2$ cup | 1 cup |

## HOW TO PREPARE:

1. Place pie slices into bowl of blender or food processor. Add milk or juice and puree until smooth in texture.
2. Add RESOURCE® ThickenUp® and process briefly until mixed, scraping side of bowl as necessary
3. Cover and chill until ready to serve.
4. Portion one \#10 scoop (about 3 oz ) per serving. If desired, use a spatula to flatten and shape to resemble a square or wedge.

## Serving Variation:

Prepare recipe for 12 servings. Spread puree into a 9" pie pan coated with non-stick cooking spray. Cover and chill before serving. Cut into 12 wedges and serve one wedge.

NOTE: Measurements of liquid and RESOURCE® ThickenUp® may be adjusted to achieve desired consistency.

