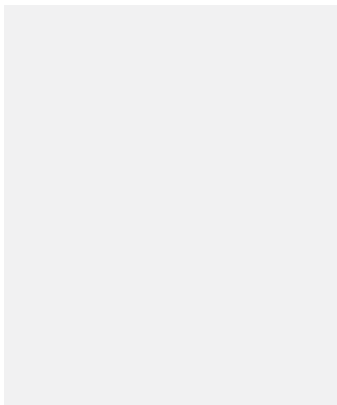


# Deep Fried Apple Pie Drizzled with **Caramel Sauce**



## Ingredients:

- 1 frozen apple pie
- Buttermilk pancake mix
- Water
- Caramel sundae topping
- Powdered cinnamon



*Print, trim, and fold on dotted line.*

Asoyia Corporate Web Site: [www.Asoyia.com](http://www.Asoyia.com)

Asoyia 2730 Naples Ave., Sw, Suite 104, Iowa City Ia 52240 | Phone: 319.339.4645 | Toll Free: 877.276.9421  
Fax: 319.339.4647 | ©2009 - Asoyia **Ultra** is a product of Asoyia. Asoyia® is a registered trademark



1. Mix up one batch buttermilk pancake mix (Per directions on box).
2. Cut Pie into even slices.
3. Dip one slice of pie into the mix. Make sure the entire slice is covered by pancake mix.
4. Deep fry for 5-6 minutes (Oil temp. 350° F) in Asoyia **ULTRA** LOW LIN OIL.
5. Drizzle each slice with caramel sauce.
6. Serve with ice cream, or plain. Garnish with powdered cinnamon and powdered sugar.

## Preparation Instructions:

# Deep Fried Apple Pie Drizzled with **Caramel Sauce**