

PUREED CREAM PIE		PORTION SIZE: #10 Scoop (about 3 oz or 6 Tbsp)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	6	12	24	
Cream Pie, slices, 1/8 pie, (3 to 3.75 oz.)	1 slice	6 slices	12 slices	24 slices	
Milk	1/2 tsp	1 Tbsp	2 Tbsp	1/4 cup	
RESOURCE® ThickenUp®	1 1/2 tsp	3 Tbsp	1/3 cup	3/4 cup	

HOW TO PREPARE:

1. Place cream pie slices into bowl of blender or food processor. Add milk 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.