

FLAVOR SPOTLIGHT:

APPLE PIE SPICE

McFlavorsolutions

As the weather turns chilly and we look for pie flavored everything, turn your attention to the humble profile of apple pie this season. A balanced blend of cinnamon, nutmeg and allspice, the cozy taste is perfect for sweet applications like baked treats, bars, cereal and even coffee drinks. Great for fall and winter offerings, apple pie spice can serve as a warm holiday profile tied to nostalgia. Or use in place of cinnamon in applications for layers of aromatic sweet brown flavor!

TREND SIGNALS

80%

of consumers love or like apple pie.
Datassential, Consumer Preferences, US

88%

consumers are extremely interested or
very interested in apple pie as a seasonal flavor.
McCormick Flavor Solutions U.S. Seasonal Survey, 2025

FROM OUR EXPERTS

Apple Pie Sorbet with Cheddar Ice Cream

To replicate the taste experience of apple pie in a frozen dessert application, Paul Hoffman, Scientist II, blended an apple pie flavor with a cinnamon flavor in sorbet, resulting in a baked tart apple taste with strong sweet brown spice notes. To pay homage to an iconic pairing, he also created a cheddar flavored ice cream to layer on top.



Apple Pie Spice Seasoning Blend

Apple pie embodies what we love about fall – crisp apples and warm spices. Our seasoning experts crafted a cozy apple pie spice seasoning that blends cinnamon, nutmeg, allspice and more. It is the perfect answer for autumn baked goods, desserts, snacks dairy, and more!



Contact us or [click](#) to request a **FREE APPLE PIE SPICE** seasoning or flavor sample.