



## Caramelized Sweet Strawberry Bowl

Featuring  
**Chef Pierre®**  
Strawberry Cream Pie

Light and creamy strawberry cream pie topped with a sweet caramelized strawberry sauce.

Strawberry pie has grown **14%** on dessert menus over the past 4 years.

Datassential, 2021



### Caramelized Sweet Strawberry Bowl

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#### Ingredients Yield: 1 serving

1 portioned slice	#7153 Chef Pierre® Strawberry Cream Pie
1 C	Strawberries, sliced
½ C	Sugar
½ tsp	Lemon juice
1 tsp	Vanilla extract
	Lemon zest

#### Assembly

- 1 Place strawberries, sugar and lemon juice in a small saucepan over medium-low heat, simmer 15 minutes.
- 2 Remove strawberries from heat, stir in vanilla extract; mash berries to desired consistency; cool sauce.
- 3 Place pie in bowl.
- 4 Spoon strawberry sauce over pie and garnish with lemon zest.

**46%**  
of consumers find  
**STRAWBERRY**  
appealing

Technomic, 2021

**STRAWBERRY**  
flavor is on  
**54%**  
of US menus and grew  
5% in the last 4 years

Datassential, 2021

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