



German Black Forest Pie Bowl

Featuring
Chef Pierre®
Chocolate Cream Pie

Light and creamy chocolate cream pie that's finished with whipped topping and chocolate sprinkles, topped with cherry pie filling, drizzled chocolate sauce and a maraschino cherry.



45% of Gen Z crave next level chocolate.

Datassential, 2021



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Ingredients Yield: 1 serving

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|-------------------|--|
| 1 portioned slice | #7150 Chef Pierre® Chocolate Cream Pie |
| 1/2 C | Canned cherry pie filling |
| 2 Tbsp | Chocolate sauce |
| 1/4 C | Whipped cream |
| | Maraschino cherry with stem |

Assembly

- 1 Place pie slice in bowl.
- 2 Spoon cherry pie filling over pie.
- 3 Drizzle chocolate sauce over pie and cherry pie filling.
- 4 Spoon whipped cream alongside of pie and garnish with maraschino cherry.

44%
of consumers find chocolate cream pie the most appealing pie flavor
Technomic, 2021

45%
of consumers agree that products from the past are better than ones available now.
FSR magazine, 2021

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[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)