

RE THINK

Pecan PIE



Pecan Pie Milkshake

Featuring

Chef Pierre®

Pecan Pie

Creamy butter pecan ice cream blended with a slice of pecan pie and milk. Topped off with whipped cream, cinnamon, caramel drizzle and crushed pecans.



All of our pecan pies are **cleaner label** (no artificial flavors, no artificial colors, no HFCS)

Pecan Pie Milkshake

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Ingredients Yield: 3 servings

1 portioned slice	#09273 Chef Pierre® Open Face Pie 10" Pre-Baked Pecan
1 C	(2 scoops #8 disher) Butter pecan ice cream
3 Tbsp	Caramel topping
1/3 C	Finely chopped pecans
1/2 C	Milk
	Whipped Cream

Assembly

- 1 Cut pecan slice to create 1 small wedge with crust.
- 2 Pour caramel topping onto a small plate.
- 3 Place chopped pecans on a second small plate.
- 4 Dip the rim of a milkshake glass into the caramel then into the pecans.
- 5 Carefully scrape the remaining caramel into the bottom of the glass.
- 6 Place pecan slice without crust, ice cream and milk in a blender container. Blend until smooth and pour into glass.
- 7 Top shake with whipped cream, remaining piece of pie and additional whipped cream.
- 8 Garnish with remaining pecans and drizzle with additional caramel sauce.

1 IN 5

**(22%) of consumers
love Pecan Pie**

Datassential, Proprietary
Menuvision Study, 2022

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Chef Pierre®