



Pumpkin Pie Brulé

Featuring
Chef Pierre®
Pumpkin Pie

Tender golden flaky crust, filled with a lightly spiced pumpkin filling topped with caramelized sugar.



Free from artificial sweeteners. Many pie-lovers **seek out** pies without artificial ingredients.



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Ingredients Yield: 8 servings

- 1 Whole Pie #7166 Chef Pierre® Open Face Pie 10" Pre-Baked Pumpkin Pre-Sliced 8-Slice*
- ¼ C Sugar

Assembly

- 1 Pour sugar into a 10" pie tin.
- 2 Broil for roughly 10 minutes or until amber in color.
- 3 Let completely cool then pop out of tin and crack.
- 4 Place shards on top of pie.

Recommended Beverage Pairings

- Beer:** Double/Imperial IPA
- Wine:** Moscato, Riesling
- Liquor:** Espresso Martini

*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

Nearly
25%
of consumers have eaten pie within the last week
Datassential Keynote, June 2021

PERFECT PAIRING
Riesling

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SaraLeeFrozenBakery.com/SeasonalFavorites