



# Pumpkin Pie with Spicy Candied Bacon

Featuring **ChefPierre®** Pre-baked Pumpkin Pie

Tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor. Covered in chopped candied bacon and topped with whipped cream and cinnamon sugar.

**38%** of consumers would like restaurants to offer more foods with a combination of flavors. Technomic, 2021



Featuring **Pre-baked Pumpkin Pie**

- Ingredients** Yield: 10 servings
- 1 Whole Pie
  - 2 Tbsp
  - 1/2 tsp
  - 1 1/2 Tbsp
  - 1/4 tsp
  - #9276 Chef Pierre® Unbaked Pumpkin
  - Whipped cream
  - Cinnamon sugar
  - Spicy candied bacon, chopped
  - Pumpkin pie spice blend

- Assembly**
- 1 Bake pie according to package directions.
  - 2 Remove pie to cooling rack and cool completely.
  - 3 Place a 4 oz. slice of pie in bowl.
  - 4 Top with whipped cream and sprinkle with cinnamon sugar.
  - 5 Cover with candied bacon pieces.

Restaurants are spotlighting **BACON** a beloved comfort food in a more upscale offering technomic, 2021

**36%** of consumers find pumpkin pie the most appealing pie flavor Technomic, 2021

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