



Toasty Marshmallow Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Delicious pumpkin pie topped with toasted marshmallows.



Pie awakens flavor **nostalgia** for pie-lovers of all ages who relish the taste memories they cherish.



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Ingredients Yield: 8-10 servings

- 1 Whole Pie #9276 Chef Pierre® Open Face Pie 10" Unbaked Pumpkin*
- 1 ¼ C Marshmallows

Assembly

- 1 Just before serving, set oven control to broil.
- 2 Spread marshmallows evenly over top of pie, completely covering filling.
- 3 Broil pie with top about 5 inches from heat about 30 seconds, watching carefully, until marshmallows are golden brown. Marshmallows will brown quickly.
- 4 Cover and refrigerate any remaining pie.

Recommended Beverage Pairings

- Beer:** Porter, Vienna Lager
- Wine:** Zinfandel, Black Ruby Port, Sparkling Wine
- Liquor:** Single Malt Scotch, Whiskey

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

MARSHMALLOW
has grown 17% in the
last 4 years
Datassential, 2022

PERFECT PAIRING
Single Malt Scotch

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