



Walnut Crunch Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Lightly spiced pumpkin pie topped with coarsely chopped candied walnuts.



Walnut is on nearly 1/4 of all menus and is **predicted to grow** over the next few years

Technomic, 2022



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Ingredients Yield: 8-10 servings

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|-------------|---|
| 1 Whole Pie | #9281 Chef Pierre® Open Face Pie 10" Pre-Baked Pumpkin* |
| 1 C | Walnuts, coarsely chopped |
| 2/3 C | Brown sugar, firmly packed |
| 3 Tbsp | Melted butter |
| | Whipped topping (optional) |

Assembly

- 1 Mix coarsely chopped walnuts with firmly packed brown sugar.
- 2 Drizzle with melted butter or margarine.
- 3 Stir until mixture is uniformly moistened.
- 4 Sprinkle over cooled pumpkin pie.
- 5 Broil about 5 inches from heat for 1 to 2 minutes or until topping is bubbly.
- 6 Cool; garnish with whipped topping and extra walnut halves, if desired.

Recommended Beverage Pairings

Beer: British Style Bitter, Altbier, Brown Ale

Wine: Cabernet Sauvignon, Merlot, Syrah

Liquor: Bourbon, Pomegranate Martini

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

Candied nuts have grown
8%
as a topping on dessert menus in the last year
Technomic, 2022

PERFECT PAIRING
Brown Ale

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