Chef Pierre[®].

Prepared Exclusively for FAST CASUAL RESTAURANTS

TOP REASONS TO ADD MORE *pumpkin* PIE TO YOUR MENU!



23% of consumers ate pie within the last week¹

Nearly 8 in 10 consumers Love or Like pie¹

Pumpkin Pie is the second most popular flavor sold during the fall pie season (September – December)¹







of consumers who have tried pumpkin spice love it or like it²

Consumers love all things Pumpkin

• Up 33% in the last four years, Pumpkin Pie is one of the fastest growing year-round pie flavors³



Easy-to-pack; convenient for take-out

Pumpkin desserts are comfort food that can travel well

Comfort foods are expected to remain menu items of interest for over 6 in 10 consumers⁴

LET PUMPKIN BOOST YOUR BOTTOM LINE

High quality, pre-sliced Pumpkin Pie cuts prep time and makes portion control more efficient

Affordable, pre-prepared desserts are easy to serve

Choose pumpkin – its menu penetration is forecasted to grow +17% over the next four years¹

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TRY THESE Since a second state of the second

Citrus Cream PUMPKIN PIE

Pumpkin pie topped with citrus whipped cream and garnished with candied orange peel delivers a twist on classic fall favorite.



E Pumpkin Spice E

Delicious pumpkin pie topped with a generous dollop of whipped cream, drizzled pumpkin spice sauce and topped with pumpkin pie spice.

B

Pumpkin Pie = MILKSHAKE

Creamy vanilla ice cream blended with a slice of pumpkin pie and milk. Topped off with whipped cream, pumpkin spice sauce and pie crust crumbles.

Pumpkin Turtle 🚝 PIE

The rich taste of buttery caramel and chocolate sauce drizzled and topped with chopped nuts is the perfect flavor companion for fall's favorite, pumpkin pie.

CONTACT YOUR SALES REP FOR MORE INFORMATION OR VISIT SARALEEFROZENBAKERY.COM

Explore recipes and tools to help boost pie sales all year. SaraLeeFrozenBakery.com/SeasonalFavorites





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