



Chocolate Cream Pie Choco Tacos

Featuring
Chef Pierre®
Chocolate Cream Pie

Chocolate dipped baked flour tortilla filled with chocolate cream pie, diced bananas, strawberries and marshmallows.



45% of Gen Z crave next level chocolate.

Datassential, 2021

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Ingredients Yield: 3 servings

3	portioned slices	#7150 Chef Pierre® Chocolate Cream Pie
3		Small flour tortillas
		Sugar
1 C		Melting chocolate
1		Banana, sliced
½ C		Strawberries, sliced
½ C		Mini marshmallows

Assembly

- 1 Lightly spray one side of each tortilla with non-stick cooking spray, sprinkle with sugar.
- 2 Place tortillas on a parchment lined baking sheet; fold in half, sugar side up.
- 3 Bake tortillas in a 375 degree oven for 7 minutes; cool.
- 4 Melt chocolate in microwave 1 minute, stirring after 30 seconds.
- 5 Spoon melted chocolate around outer edge of tortillas, allow chocolate to set.
- 6 Cut pie into large chunks and divide between tortilla shells.
- 7 Top with bananas, strawberries and marshmallows.

44%

of consumers find chocolate cream pie the most appealing pie flavor

Technomic, 2021

28%

of consumers are interested in hybrid desserts

Datassential, 2019

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