



## Cookies & Cream Banana Split Pie

Featuring  
**Chef Pierre®**  
Crème de la Cream  
Cookies & Cream Pie

Cookies & Cream pie gets an upgrade with candied banana, cherries, toasted coconut, mocha sauce and more indulgent toppings.



Dessert mash-ups get customers through the door and meet their desire for new and unique desserts.

Technomic Dessert Consumer Trend Report 2015



### Cookies & Cream Banana Split Pie

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Cookies &  
Cream Pie

#### Ingredients Yield: 1 serving

- 1 Slice #09298 Chef Pierre® Crème de la Cream Cookies & Cream Pie
- 3 Tbsp Semi-sweet chocolate chips
- 2 Tbsp Espresso (or strong dark coffee)
- 1 Small banana, sliced in half lengthwise
- Fine sugar, as needed
- 1 Tbsp Roasted hazelnuts
- 3 Maraschino cherries
- 2 Oreo® cookies
- 1 Tbsp Toasted sweetened coconut, shredded
- 2 Tbsp Diced pineapple

#### Assembly

- 1 Thaw pie slice according to package instructions. Hold chilled.
- 2 Using a double boiler over medium heat, melt chocolate chips. Whisk in prepared espresso.
- 3 Press cut side of bananas into sugar and caramelize until crisp and golden using a small torch.
- 4 Portion chocolate espresso sauce into the bottom of a shallow bowl. Place pie slice atop sauce.
- 5 Garnish the left side of pie with caramelized banana, hazelnuts and cherries.
- 6 Garnish the right side with cookies, coconut and pineapple.

**44%**  
of 18-34-year-olds  
find hybrid desserts  
appealing

Technomic Dessert Consumer  
Trend Report 2015

**37%**  
OF DESSERTS  
are sold stand-alone;  
increase sales by  
offering dessert snacks

Datassential 2019

Explore more recipes and tools to help boost pie sales all year.

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