

RE THINK

MUFFINS



Creamy & Crunchy Orange Blueberry Muffin

Featuring

Chef Pierre®

**Large Blueberry
Muffins**

A golden toasted blueberry muffin topped with a creamy orange zest cream cheese and sprinkled with a honey oat granola.



49% of consumers order nontraditional bakery items for breakfast.

Technomic AFH Bakery Study, 2021

**Double
Chocolate
Muffin &
Banana
Parfait**

Featuring
**Chef Pierre®
Large Blueberry
Muffin**

Ingredients Yield: 1 serving

1	#08663 Chef Pierre® Large Blueberry Muffin, thawed
3 Tbsp	Whipped cream cheese
¾ tsp	Powdered sugar
½ tsp	Orange zest, grated
¼ tsp	Orange extract
½ Tbsp	Melted butter
1 Tbsp	Honey oat granola

Assembly

- 1 Remove paper from muffin. Stand muffin on a cutting board, cut in half vertically.
- 2 Combine cream cheese, powdered sugar, orange zest and orange extract in a small bowl.
- 3 Heat butter in a small pan or on griddle. Place muffin, cut side down, in butter. Cook muffin until golden brown.
- 4 Place muffin, cut sides up on a serving plate.
- 5 Spread cream cheese evenly over warm muffin halves.
- 6 Sprinkle granola over cream cheese.

44%
consumers report
purchasing a muffin
at least once a month

Proprietary Menuvision study,
Datassential, 2022

73%
of operators say
consumers are
interested in new and
unique bakery items

Technomic AFH Bakery Study,
2021

53%
of consumers report
their last muffin
purchase was an
impulse purchase

Proprietary Menuvision study,
Datassential, 2022

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[SaraLeeFrozenBakery.com/SeasonalFavorites](https://www.SaraLeeFrozenBakery.com/SeasonalFavorites)

Chef Pierre®