



# Hot Honey Crusted Cherry Almondine Pie

Featuring  
**Chef Pierre®**  
Cherry Hi-Pie

Tart orchard-grown Michigan cherries tossed with candied almonds and brushed with a chile arbol infused honey crust.



More than 2 in 5 Millennials and Gen Z consumers indicate interest in dessert mashups.

Mintel 2021



## Hot Honey Crusted Cherry Almondine Pie

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### SHORT ON TIME?

Substitute a pre-baked pie, such as: #7127 Chef Pierre® Traditional Fruit Pie 10" Pre-Baked Cherry Lattice

### Ingredients Yield: 10 servings

- 1 Whole #9278 Chef Pierre® Cherry Hi-Pie
- ¼ C Chile arbol infused honey
- ¼ C Candied almonds (sliced or crushed)
- 3 Tbsp Egg wash

### Assembly

- 1 Thaw pie and remove top.
- 2 Add candied sliced almonds to cherry filling and mound fruit filling towards center.
- 3 Lightly flour work surface and removed pie crust/dough. Roll crust gently.
- 4 Brush rolled dough with egg wash and place on top of pie making sure dough reaches outer edges.
- 5 Bake on preheated sheet tray in 350 degree convection oven for 45 minutes.
- 6 Remove pie from oven and liberally brush crust with chile infused honey.
- 7 Return pie to oven for 15 minutes or until deeply browned, garnish with more candied almonds.

**HONEY**  
as an ingredient with pie has grown  
**+104%**  
over the past 4-years.

Datassential MenuTrends 2021

**ALMONDS**  
as an ingredient with pie has grown  
**+22%**  
over the past 4-years.

Datassential MenuTrends 2021

**CHERRY**  
has grown  
**13%**  
on dessert menus  
over the past 4 years.

Datassential MenuTrends, 2021

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

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