

RE THINK

# MUFFINS



## Double Chocolate Muffin & CranRaspberry Mini Parfait

Featuring

**Chef Pierre®**

Large Double Chocolate Muffin

Chocolate muffin crumbles layered in vanilla Greek yogurt and cranberry raspberry sauce.



58% of consumers are interested in grab & go baked good options. 61% of consumers are interested in snackable baked goods.

Technomic APH Bakery Study, 2021

### Double Chocolate Muffin & CranRaspberry Mini Parfait

Featuring  
**Chef Pierre®**  
Large Double Chocolate Muffin

### Ingredients Yield: 2 servings

- 1 #08644 Chef Pierre Large Double Chocolate Muffin, thawed
- 2 Tbsp Whole berry cranberry sauce
- 1 Tbsp Red raspberry dessert topping
- 2/3 C Vanilla Greek yogurt, non-fat
- Mint leaves, for garnish

### Assembly

- 1 Remove paper from muffin, cut muffin into quarters, reserve 2 quarters for next order.
- 2 Combine cranberry sauce and raspberry topping in a small bowl.
- 3 Spread 1/3 C yogurt in a stemless wine glass or clear plastic cup. Spread 1 Tbsp cranberry sauce mixture evenly over yogurt to edges of glass. Crumble 1 muffin quarter evenly over sauce.
- 4 Repeat layering yogurt, sauce and muffin.
- 5 Top with remaining yogurt and sauce.
- 6 Garnish with mint.

58%

of consumers report their last muffin was eaten on-the-go

Proprietary Menuvision study, Datassential, 2022

42%

of consumers report their last away from home muffin was eaten as a snack

Proprietary Menuvision study, Datassential, 2022

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**Chef Pierre®**