



## Eastern Peach Pie

Featuring  
**Chef Pierre®**  
Peach Unbaked Hi-Pie®

Candied ginger tossed with peaches make this pie unforgettable and familiar at the same time.



Increase dessert sales with pies that are a new twist on a classic dessert.

Technomic Dessert Consumer Trend Report 2019



### Eastern Peach Pie

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**Chef Pierre®**  
Peach Unbaked  
Hi-Pie®

#### Ingredients Yield: 10 servings

- 1 Whole #09283 Chef Pierre® Peach Unbaked Hi-Pie®
- 1/3 C Candied ginger pieces, small
- 3/4 C Apricot preserves
- 1 Tbsp Hot water
- 1/4 C Fried basil leaves

#### Assembly

- 1 Remove pie from packaging and thaw at room temperature for 1 hour.
- 2 Preheat convection oven to 350° F with sheet pan on middle rack.
- 3 Starting inside of the crimped crust, cut through the top crust around the pie and remove the top.
- 4 With gloved hands, incorporate the candied ginger pieces with the peach slices inside the pie.
- 5 Score the removed pie crust with designs of your choice, and place back onto the peach and ginger mixture.
- 6 Whisk hot water and apricot preserves together and brush onto crust.
- 7 Place on preheated pan and bake 30 minutes, then rotate pie 180° and bake an additional 25 minutes.
- 8 Garnish portions with fried basil.

**41%**  
of consumers are interested in globally influenced desserts. Millennials and Gen X are driving this interest  
Datassential 2019

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

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