



Every season is an opportunity to sell more on-trend desserts and sweet snacks. Our Seasonal Favorites Program gives you a mouthwatering variety of desserts year long along with helpful resources backed by consumer preference insights to fill your calendar with profits.

Featuring DELICIOUS DESSERTS



CHOCOLATE Cream Pie

Cream Pie 10" Classic Chocolate
6ct/27oz

A generous layer of light and creamy chocolate filling that's finished with whipped topping rosettes and a shower of chocolate sprinkles.

[PRODUCT INFO >](#)



PUMPKIN Open Face Pie

Open Face Pie
10" Unbaked Pumpkin 6ct/46oz

A classic Fall favorite that starts with a tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor.

[PRODUCT INFO >](#)



FRENCH CREAM Cheesecake

Sara Lee® French Cream Cheesecake
8"x15" Plain 4ct/73oz

Cold-set cheesecake with a hint of lemon flavor on an graham crumb crust.

[PRODUCT INFO >](#)

Featured CULINARY CONCEPTS

GERMAN BLACK FOREST PIE BOWL



Light and creamy chocolate cream pie that's finished with whipped topping and chocolate sprinkles, topped with cherry pie filling, drizzled chocolate sauce and a maraschino cherry.

[GO TO RECIPE >](#)

PECAN CRUMBLE PUMPKIN PIE



Tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor. Topped with a pecan crumble and caramel drizzle.

[GO TO RECIPE >](#)

DOUBLE CHOCOLATE CHEESECAKE DIRT CUPS



Fudgy French cream cheesecake layered with chocolate a chocolate cake cookie crumble and gummy worms.

[GO TO RECIPE >](#)

OPERATOR TOOLS



FALL Planning Calendar

Make every month an opportunity to sell more desserts. We've created this helpful calendar of events, holidays and special occasions and matched them with the perfect desserts to celebrate the season.

[DOWNLOAD >](#)



TO-GO Solutions

As takeout and delivery grows in popularity, we have the tools to help you plan a profitable to-go program with ease. Click below for resources to help you sell more pies no matter where your customers choose to dine.

[RESOURCES >](#)



SEE OUR *chef inspired culinary* RECIPES & TIPS