



Key Lime Pie Milkshake

Featuring
Chef Pierre®
Icebox Key West
Lime Pie

Creamy vanilla ice cream blended with a slice of Chef Pierre® 10" Icebox Key West Lime Pie creates a rich, tangy milkshake bursting with bright citrus flavor. Finished with whipped cream and graham cracker crumbs for a nostalgic pie-inspired presentation.



2 in 5 consumers are willing to pay a premium for pies that are visually appealing.

Datassentialdessertkeynote, 2021



**Key Lime
Pie
Milkshake**

Featuring
Chef Pierre®
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Lime Pie

Ingredients Yield: 1 serving

- | | |
|---------|---|
| 1 Slice | #7160 Chef Pierre® Pie 10" Icebox Key West Lime |
| 2 cups | Vanilla ice cream |
| ½ cup | Whole milk |
| 1 tbsp | Fresh lime juice |
| | Whipped Cream |
| | Graham crumbs |
| | Shamrock candy |

Assembly

- 1 Add slice of Chef Pierre® Icebox Key West Lime Pie, vanilla ice cream, and milk to blender.
- 2 Blend until smooth and creamy. Adjust milk as needed for desired consistency.
- 3 Pour into chilled milkshake glass.
- 4 Top with whipped cream.
- 5 Sprinkle with graham crumbs and garnish with shamrock candy.

MILKSHAKES

are on
13.7%
of total U.S. menus.

Datassential Dessert
Keynote, 2026

KEY LIME

as an ingredient is
most popular with
boomers.

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MenuTrends 2026

91%

of consumers know
key lime pie.

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SaraLeeFrozenBakery.com/SeasonalFavorites