



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



≡ CARMEL APPLE NUT ≡ *Hi-Pie®*

Hi-Pie® Premium Fruit Pie 10" Unbaked
Caramel Apple Nut 6ct/51oz

Our famous Hi-Pie® filled with over 1 pound of orchard-fresh Michigan or Washington apples, walnut, cinnamon and a caramel icing packet to finish off this All-American classic

[PRODUCT INFO >](#)



≡ BOSTON ≡ *Cream Pie*

Cream Pie 10" Classic Boston Cream
6ct/33oz

A yellow sponge cake is filled with rich custard filling, topped with decadent dark chocolate fudge icing.

[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

DECONSTRUCTED PIE RECIPES



Cinnamon Roll
Caramel Apple
Nut Pie

Coconut Crusted
Raz-Peach Pie



[RECIPE VIDEO >](#)

NEW ORLEANS INSPIRED BANANAS FOSTER PIE BOWL



A yellow sponge cake filled with rich custard filling, topped with decadent dark chocolate fudge icing, caramelized bananas and drizzled with warm caramel sauce.

[GO TO RECIPE >](#)

TROPICAL BREEZE CHEESECAKE CONE



Indulge in a refreshing taste of the tropics. Fill a waffle cone with a scoop of cheesecake, drizzle with mango sauce and top with dried pineapple and toasted coconut for an imaginative dessert.

[GO TO RECIPE >](#)

OPERATOR TOOLS



SUMMER *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