



Pecan Crumble Pumpkin Pie

Featuring
ChefPierre®
Unbaked 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.



65% of millennials are interested in seasonal desserts.

Datassential, 2021



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Unbaked
Pumpkin Pie

Ingredients Yield: 10 servings

1 Whole	#9276 Chef Pierre® Unbaked Pumpkin Pie
¾ C	Flour
½ C	Pecans, chopped
½ C	Brown sugar
1 tsp	Cinnamon
	Pinch salt
5 Tbsp	Butter
1 Tbsp	Caramel sauce

Assembly

- 1 Combine flour, pecans, brown sugar, cinnamon and salt.
- 2 Cut in butter until crumbly.
- 3 Cover frozen pie with pecan crumble.
- 4 Bake pie according to package directions, cover pie with foil if crumble and crust are browning too rapidly.
- 5 Remove pie from oven to cooling rack and cool completely.
- 6 Place 1 portioned slice of pie in bowl.
- 7 Drizzle with caramel sauce.

36%
of consumers find
pumpkin pie the most
appealing pie flavor
Technomic, 2021

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