

Pecan Crumble Pumpkin Pie

> Featuring **Chef Pierre**[®] **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.



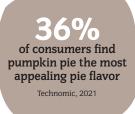
65% of millennials are interested in seasonal desserts.

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> Featuring Unbaked Pumpkin Pie

Ingredients Yield: 10 servings

1 Whole	#9276 Chef Pierre® Unbaked Pumpkin Pie
³ / ₄ C	Flour
1⁄2 C	Pecans, chopped
1⁄2 C	Brown sugar
1 tsp	Cinnamon
	Pinch salt
5 Tbsp	Butter
1 Tbsp	Caramel sauce



Assembly

- Combine flour, pecans, brown sugar, cinnamon and salt. 1
- 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 over to cooling rack and cool completely.
- 6 Place 1 portioned slice of pie in bowl.
- Drizzle with caramel sauce. 7

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SaraLeeFrozenBakery.com/SeasonalFavorites

