

## **ChefPierre**<sup>®</sup>



For almost a century, Chef Pierre® brand pies have been prepared using the finest ingredients and time-honored recipes.



Since 1949, the Sara Lee® brand has been baking beloved desserts and sweets that taste like they were home-made.



Discover beauty in the extraordinary with gourmet, hand-made foodservice desserts and snacks that stand out on any plate.



# Try these unique Chef Pierre<sup>®</sup> Pies, simply bursting with berries.



#09289 Unbaked Strawberry Rhubarb Hi-Pie®



#20301 Traditional Strawberry Mango Pie



#05482 Unbaked Blueberry Krunch

#05485 Unbaked Peachberry Hi-Pie®

**Delicious Cyrus 7oz Pies - Perfect Size for** On the Go!



Banana **Cream Pie** #20370



Chocolate **Cream Pie** #20371



Coconut **Cream Pie** #20372



Strawberry **Cream Pie** #20373

For more information visit SaraLeeFrozenBakery.com.



Households purchasing a

past year.'

half pie increased 95% over the

## Take advantage of consumer trends and offer half pies or slices



**50%** of consumers prefer individuallysized or smaller portions of breads/rolls, sweet baked goods and dessert items.<sup>2</sup>

## Portioning is Easy!

STEP 1: Bake pies as directed per packaging instructions and let cool to room temperature. STEP 2: Chill pies for 30 minutes in the cooler for a clean cut and to retain slurry. STEP 3: Cut chilled pie into desired portions. For best results, rinse and wipe knife after each cut.

STEP 4: Package into clamshells and label.

#### FOR PRE-BAKED AND CREAM PIES:

Achieve a clean line by cutting the pies while frozen. After each cut, be sure to rinse and wipe the knife.

This is not recommended for pies that have already been displayed. Avoid refreezing to prevent potential mold growth.









STEP 4

STEP 3

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