

RE THINK

Pecan PIE



Chef Pierre®

GET Inspired TO CREATE NEW MENU ITEMS WITH Pecan Pie

Choose delectable Sara Lee® Pecan Pie, always a pleaser, to serve on its own or in exciting new ways! Try new presentations and flavor combinations to attract the attention of all ages.



PECAN Turtle Pie WITH CARAMELIZED APPLES

Pecan Pie topped with caramel and chocolate drizzle and garnish with caramelized apple.



PECAN PIE Truffle

Pecan pie truffles covered in chocolate and crushed pretzels.



PECAN PIE Milkshake

Creamy butter pecan ice cream blended with a slice of pecan pie and milk. Topped off with whipped cream, cinnamon, caramel drizzle and crushed pecans.

INSIGHTS AND Statistics

PECAN PIE HAS BROAD APPEAL AND IS A VERSITILE BASE FOR EXPERIMENTATION

- ▶ Nearly 25% of Foodies say they love Pecan Pie¹
- ▶ 24% of Baby Boomers love Pecan Pie¹
- ▶ 100% of Sara Lee® Pecan Pies have no artificial flavors or colors
- ▶ Consumers are looking for complex flavors and unexpected combinations²



55%
OF CUSTOMERS SAY
"REAL" INGREDIENTS
ARE VERY APPEALING³

¹ Datassential, Proprietary Menuvision Study, 2022 ² Food Technology Magazine; Outlook 2023 Flavor Trends, 2022 ³ Technomic, U.S. Dessert Consumer Trend Report, 2021



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Baking delicious since 1922™

Sara Lee FROZEN BAKERY

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