



Sesame Rum Cream Pumpkin Pie

Featuring
Chef Pierre®
Pumpkin Pie

Tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor. Topped with roasted sesame seeds, whipped cream and a caramel drizzle.

For every season - pumpkin is one of the **fastest-growing** year-round pie flavors.



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Ingredients Yield: 8-10 servings

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|-------------|---|
| 1 Whole Pie | #9276 Chef Pierre® Open Face Pie 10" Unbaked Pumpkin* |
| 1 Tbsp | Sesame seeds |
| 2 Tbsp | Powdered sugar |
| 1 tsp | Rum flavoring |
| 2 C | Whipped cream |
| | Caramel sauce |

Assembly

- 1 Spread sesame seeds in shallow pan.
- 2 Toast at 400 degrees about 5 minutes or until nicely browned.
- 3 Fold sesame seeds, powdered sugar and rum flavoring into whipped cream.
- 4 Spoon over cooled pumpkin pie and drizzle with caramel sauce.

Recommended Beverage Pairings

- Beer:** Hefeweizen, American Wheat Ale
Wine: Chardonnay, Riesling
Liquor: Tuaca Liqueur, Brandy, Crown Royal XO

*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

SESAME
can be found on
1/3 of all menus
Technomic, 2022
and offers a savory
twist on a sweet
cream topping

PERFECT
PAIRING
Hefeweizen

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