



# Spicy Hot Chocolate Pie Bowl with Pineapple

Featuring  
**Chef Pierre®**  
Chocolate Cream Pie

Chocolate cream pie with vanilla bean ice cream topped with pineapples, brown sugar and spicy cayenne pepper.

Gen Z Consumers have a higher affinity for fun, playful desserts.

Datassential, 2021



## Spicy Hot Chocolate Pie Bowl with Pineapple

Featuring  
**Chef Pierre®**  
Chocolate Cream Pie

### Ingredients Yield: 1 serving

- |                      |                                        |
|----------------------|----------------------------------------|
| 1 portioned slice    | #7150 Chef Pierre® Chocolate Cream Pie |
| ¼ C                  | Brown sugar                            |
| ¼ tsp                | Cayenne pepper                         |
| 1 scoop (#16 disher) | Vanilla bean ice cream                 |
| 2 Tbsp               | Canned pineapple tidbits               |
| 1 Tbsp               | Juice from pineapple tidbits           |

### Assembly

- 1 Mix brown sugar and cayenne pepper.
- 2 Place pie in bowl.
- 3 Place ice cream scoop alongside of pie.
- 4 Spoon pineapple chunks onto pie.
- 5 Sprinkle brown sugar mixture over pineapple.
- 6 Drizzle pineapple juice over brown sugar and pineapple.

**44%**  
of consumers find chocolate cream pie the most appealing pie flavor  
Technomic, 2021

**SPICES**  
are the 5th most popular dessert flavor  
Mintel, 2019

Explore more recipes and tools to help boost pie sales all year.

[SaraLeeFrozenBakery.com/SeasonalFavorites](https://SaraLeeFrozenBakery.com/SeasonalFavorites)