



## Tropical Coco-Nutty Bowl

Featuring  
**ChefPierre®**  
Coconut Cream Pie

Light and creamy coconut cream filling loaded with crunchy toasted coconut, finished with mango, tajin, and chopped mint.



Latin-inspired dessert flavors index high among Millennials and Gen X Consumers.

Datassentials, 2021



### Tropical Coco-Nutty Bowl

Featuring  
**Coconut  
Cream Pie**

#### Ingredients Yield: 1 serving

- |                   |                                      |
|-------------------|--------------------------------------|
| 1 portioned slice | #7151 Chef Pierre® Coconut Cream Pie |
| ¼ C               | Fresh mango, chopped                 |
| ½ tsp             | Tajin seasoning                      |
| 1 tsp             | Fresh mint leaves, chopped           |

#### Assembly

- 1 Place pie in bowl.
- 2 Top with mango.
- 3 Sprinkle with Tajin.
- 4 Sprinkle with fresh mint.

Toasted coconut has grown  
**25%**  
over the past four years

Datassentials  
MenuTrends

Coconut cream pie has increased on  
US menus by

**5%**

in the last 4 years

Datassentials, 2021

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

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