

RE THINK

MUFFINS



Warm Double Blueberry Muffin Oatmeal Bowl

Featuring

Chef Pierre®

Large Blueberry Muffins

A baked blueberry muffin and oatmeal bowl drizzled in a blueberry compote.



64% of operators say offering unique or signature breakfast options has an impact on driving sales.

Technomic Breakfast Consumer Trend Report, 2019

Warm Double Blueberry Muffin Oatmeal Bowl

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Ingredients Yield: 1 serving

- 1 #08663 Chef Pierre Large Blueberry Muffin, thawed
- 1 C Hot, cooked old fashioned oats
- 2 Tbsp Milk
- 2 tsp Melted butter
- 1 tsp Sugar
- 1/3 C Blueberry compote

Assembly

- 1 Preheat oven to 350°.
- 2 Remove paper from muffin, cut muffin into large chunks.
- 3 Combine oatmeal, milk, butter and sugar, spoon into a shallow, ovenproof serving dish.
- 4 Drizzle blueberry compote over oatmeal.
- 5 Place muffin chunks over compote.
- 6 Bake until heated through, about 6 to 8 minutes.

45%

of consumers say they are interested in trying new and unique formats of desserts or sweet baked goods

Technomic AFH Bakery Study, 2021

53%

of consumers report their last muffin purchase was an impulse purchase

Proprietary Menuvision study, Datassential, 2022

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

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

Chef Pierre®