



Peaches & Cream Pie

Featuring
Chef Pierre®
Peach Unbaked Hi-Pie®

Sweet peaches combined with smooth cream cheese, brushed with apricot glaze and baked to golden.



Increase dessert sales with pies that are a new twist on a classic dessert.

Technomic Dessert Consumer Trend Report 2019



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Ingredients Yield: 10 servings

- 1 Whole #09283 Chef Pierre® Peach Unbaked Hi-Pie®
- 12 oz Cream cheese, softened
- ¾ C Apricot preserves
- 1 Tbsp Hot water
- 2 Tbsp Fine sugar
- 1 C Whipped topping

Assembly

- 1 Remove pie from packaging and thaw at room temperature for 1 hour.
- 2 Preheat convection oven to 350° F with sheet pan on middle rack.
- 3 Starting inside of the crimped crust, cut through the top crust around the pie and remove the top.
- 4 With gloved hands, incorporate the cream cheese with the peach slices.
- 5 Score the removed pie crust with designs of your choice, place back onto peach cream cheese mixture.
- 6 Whisk hot water and apricot preserves together, brush onto crust.
- 7 Place on preheated pan, bake 30 minutes and then rotate 180°. Sprinkle fine sugar over pie crust. Bake an additional 25 minutes.
- 8 Garnish portions evenly with whipped topping.

42%
of consumers are
interested in seasonal
dessert varieties

Datassential 2019

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

SaraLeeFrozenBakery.com/SeasonalFavorites