



Boozy Cherries Jubilee

Featuring
Chef Pierre®
Cherry Cobbler

Old school never goes out of style with this boozy twist on a classic, featuring rum, sweet cherries, creamy ice cream and a flaky crust garnish.



Increase dessert sales by bringing cocktail & spirit flavors into the dessert menu.

Technomic Dessert Consumer Trend Report 2019



Featuring
Chef Pierre®
Cherry Cobbler

Ingredients Yield: 9 servings

- 9 Portions #05433 Chef Pierre® Cherry Cobbler
- 9 Scoops Vanilla ice cream
- ¼ lb Unsalted butter
- 1 Lemon, zested into strips and juiced
- ⅔ C Golden rum
- Powdered sugar, as needed

Assembly

- 1 Preheat convection oven with tray on middle rack to 350° F.
- 2 Unwrap cobbler, discard cover and bake for 70 minutes until filling boils and top crust is golden.
- 3 Let cool at least 1 hour; remove top crust and reserve.
- 4 Portion ice cream into medium-sized bowls and store in freezer. This can be done ahead.
- 5 Portion nine 1-cup servings of cobbler, including some of the bottom crust, into a large sauté pan.
- 6 Over medium-high heat, bring to simmer with unsalted butter, stirring often.
- 7 Add lemon zest and lemon juice. Stir well.
- 8 Add rum and using a long match, ignite the rum and let burn for 8-10 seconds. Stir to incorporate.
- 9 Portion cobbler mixture over ice cream and garnish with reserved cobbler crust and powdered sugar.

**ALCOHOL
INGREDIENTS**
add a craveable and
unique touch to
desserts like pie

Technomic Dessert
Consumer Trend
Report 2019

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

SaraLeeFrozenBakery.com/SeasonalFavorites