



Chocolate Peanut Butter Pie with Mexican Chocolate Sauce

Featuring **Chef Pierre®** Chocolate Peanut Butter Silk Pie

Decadent peanut butter chocolate pie with warm spiced Mexican chocolate sauce.

The 2nd & 3rd most popular pie types are cream pies.

Technomic Dessert Consumer Trend Report 2019

- Ingredients** Yield: 1 serving
- 1 Slice #05095 Chef Pierre® Chocolate Peanut Butter Silk Pie
 - 3 oz Dark chocolate chips
 - 5 Tbsp Heavy cream (room temperature)
 - ½ tsp Ground cinnamon
 - 1 tsp Coffee liqueur
 - ½ Tbsp Sugar
 - 2 Banana slices, bias cut

Assembly

- 1 Thaw and slice pie according to package instructions.
- 2 Place chocolate and cream in a metal bowl. Place the bowl in a pan of very hot water, making sure the water is one-third to one-half way up the sides of the bowl.
- 3 Stir ingredients gently until mixture is smooth.
- 4 Stir in cinnamon, coffee liqueur and sugar.
- 5 Plate prepared sauce in a circle or design of choice. Top with sliced pie, garnish with banana slices.

41% OF CONSUMERS are interested in globally influenced desserts

Datassential 2019

CHOCOLATE PEANUT BUTTER flavor has grown **7.4%**

on menus in the past year

Datassential SNAP!™ 2020

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SaraLeeFrozenBakery.com/SeasonalFavorites