



# Crunchy Pecan Pumpkin Pie

Featuring  
**Chef Pierre®**  
Pumpkin Pie

Pumpkin pie topped with whipped cream and crunchy candied pecans.



This classic favorite is also a **trendsetter** commanding top prices.



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## Ingredients Yield: 8-10 servings

- |             |   |
|-------------|---|
| 1 Whole Pie | #9276 Chef Pierre® Open Face Pie 10" Unbaked Pumpkin* |
| 1 C         | Pecans, chopped                                       |
| 2/3 C       | Brown sugar, firmly packed                            |
| 3 Tbsp      | Melted butter or margarine                            |
|             | Whipped cream or whipped topping                      |

## Assembly

- 1 In small bowl, combine chopped pecans, firmly packed brown sugar and melted butter or margarine.
- 2 Sprinkle mixture over baked, cooled pumpkin pie.
- 3 Broil, about 5 inches from heat, 2 minutes or until topping is bubbly.
- 4 Cool; garnish with whipped topping or whipped cream and additional pecans, if desired.

## Recommended Beverage Pairings

**Beer:** Amber Red Ale

**Wine:** Pinot Noir

**Liquor:** Hot Toddy, Nutty Irishman

\*Any Chef Pierre® Pumpkin Pie can be used for this recipe.

Candied nuts have grown **8%** as a topping on dessert menus in the last year  
Technomic, 2022

**PERFECT PAIRING**  
Nutty Irishman

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