



Coconut Crusted Raz-Peach Pie

Featuring
Chef Pierre®
Peach Hi-Pie

Our famous Peach Hi-Pie filled with luscious Michigan or California peaches tossed with raspberries, then topped with a golden tender crust sprinkled with sweetened shredded coconut.



Ready-to-eat or highly portable desserts have positively impacted operator sales.

Datassential Dessert Keynote, 2021



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Ingredients Yield: 10 servings

- 1 Whole #9283 Chef Pierre® Peach Hi-Pie
- 1 C Raspberries
- ¼ C Coconut milk
- 6 Tbsp Sweetened shredded coconut

Assembly

- 1 Thaw pie and remove top.
- 2 Mix raspberries and peaches, mound towards center.
- 3 Lightly flour work surface and top crust/dough. Gently roll dough out to increase diameter.
- 4 Brush dough with coconut milk and place back on top of pie.
- 5 Bake for 40 minutes at 350 degrees in convection oven on preheated sheet pan. Remove from oven and top with shredded coconut and place back in oven after rotating 180 degrees. Bake an additional 20-25 minutes.
- 6 Let cool before slicing.

OVER A QUARTER
of consumers (28%)
find raspberry
very appealing.
Technomic Flavor Consumer
Trend Report, 2019

More than 2 IN 5
Millennials and
Gen Z consumers
indicate interest in
dessert mashups
Mintel 2021

PEACH PIE
has grown
7%
on dessert menus
over the past 4 years.
Datassential MenuTrends, 2021

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

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