



# Marshmallow Chocolate Chip Cherry Pie

Featuring  
**Chef Pierre®**  
Cherry Hi-Pie

Tart orchard-grown Michigan cherry pie with marshmallows and dark chocolate chips.

55% of consumers are willing to pay more for pies that have unique flavors.

Datassential dessert keynote, 2021



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### SHORT ON TIME?

Substitute a pre-baked pie, such as: #7127 Chef Pierre® Traditional Fruit Pie 10" Pre-Baked Cherry Lattice

### Ingredients Yield: 10 servings

- 1 Whole #9278 Chef Pierre® Cherry Hi-Pie
- 1/4 C Marshmallows
- 3 Tbsp Dark chocolate chips
- 3 Tbsp Egg wash
- 2 Tbsp Granulated sugar

### Assembly

- 1 Thaw pie and cut off top crust.
- 2 Flour work surface then use a rolling pin to roll dough to increase diameter.
- 3 Cut dough into strips to form lattice shape.
- 4 Brush dough with egg wash.
- 5 Add marshmallows and chocolate chips to cherry filling, mix well and mound towards center of pie.
- 6 Form lattice with cut and egg washed dough. Place in 350 degree convection oven on preheated pan for 60 minutes, rotating 180 degrees after 30 minutes.
- 7 Sprinkle with sugar immediately after removing from oven.

**UNIQUE  
TWISTS**  
on classic flavors  
are trending

Datassential  
MenuTrends, 2021

**CHOCOLATE**  
is the top  
ingredient paired with  
marshmallow

Datassential  
MenuTrends, 2021

**MARSHMALLOW**  
has grown  
17%  
on dessert menus  
over the past 4 years

Datassential MenuTrends, 2021

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

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