



# Pumpkin Almond Cheesecake

Featuring  
**Chef Pierre®**  
Pumpkin Pie

Pumpkin pie topped with creamy almond cheesecake garnished with whipped cream and toasted slivered almonds.

A tasty **mashup** of two classics packed into one delicious dessert.



## Pumpkin Almond Cheesecake

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### Ingredients Yield: 8-10 servings

- |             |  |
|-------------|--|
| 1 Whole Pie | #9281 Chef Pierre® Open Face Pie 10" Pre-Baked Pumpkin |
| 8 oz.       | Cream cheese   |
| ¼ C         | Sugar  |
| 1           | Egg yolk   |
| 1 tsp       | Almond extract   |
|             | Toasted slivered almonds                               |
|             | Whipped cream  |

### Assembly

- 1 In small bowl, beat softened cream cheese with sugar, egg yolk, and almond extract until smooth.
- 2 Spread topping over frozen pre-baked pumpkin pie.
- 3 Bake at 375 degrees for 40 minutes.
- 4 Cool. Garnish with whipped cream and toasted slivered almonds.

### Recommended Beverage Pairings

- Beer:** Porter, Oktoberfest  
**Wine:** Sparkling Wine, Moscato  
**Liquor:** Whiskey, Bourbon

More than  
**40%**  
of millennials and gen z are interested in dessert mashups  
Mintel, 2021

PERFECT PAIRING  
Bourbon

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