



Traverse Cherry Amaretto Bowl

Featuring
Chef Pierre®
Cherry Hi-Pie

A slice of our famous Hi-Pie filled with tart orchard-grown Michigan cherries nestled in bourbon whipped cream and fudge, topped with amaretto cookie crumbs and maple oat streusel.



Consumers value quality fillings and crusts when considering ordering a slice of pie.

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: 1 serving

4 oz. scoop or (#8 disher)	#9278 Chef Pierre® Cherry Hi-Pie
¼ C	Bourbon whipped cream
1	Amaretto cookie
2 Tbsp	Prepared fudge sauce
3 Tbsp	Maple oat granola streusel

Assembly

- 1 Bake pie according to package directions. Cool to room temperature.
- 2 Scoop whipped cream onto serving dish.
- 3 Scoop 1 4 oz. (#8 disher) of pie over whipped cream.
- 4 Crumble cookie into a small bowl.
- 5 Spread fudge along 1 side of dish.
- 6 Sprinkle crumbled cookie and streusel over and along side fudge.

Over
1 IN 5
consumers
love cherry pie.
Proprietary Menuvison Study 2019

Consumers (35-54) are most interested in indulgent and unique dessert flavors.
Technomic Away From Home Bakery study, 2021

Cherry has grown
13%
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)