



## Chocolate Mint Oreo® Bowl

Featuring  
**Chef Pierre®**  
Chocolate Mint Cream Layer Pie

Chocolate cookie crust piled with chocolate and mint fillings, chocolate whipped cream and chocolate shavings. Placed on a bed of raspberries, crumbled waffle cone and Oreo® cookies.



**2 in 5** consumers are willing to pay a premium for pies that are visually appealing.

Datassential dessert keynote, 2021



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#### Ingredients Yield: 1 serving

- 4 oz. scoop or #7185 Chef Pierre® Chocolate Mint Cream Layer Pie (#8 disher)
- 3 Tbsp Vanilla yogurt
- 4 Raspberries
- Waffle cone crumbles
- Oreo cookie crumbles

#### Assembly

- 1 Place scoop of pie on serving dish.
- 2 Spread yogurt around scoop on dish.
- 3 Sprinkle crumbled waffle cone and crushed Oreo® Cookies over pie and yogurt.
- 4 Garnish with raspberries.

**CHOCOLATE**  
is a top pie variety, penetrating nearly **25%** of menus.

Datassential Dessert Keynote, 2021

**MINT**  
as an ingredient with pie has grown nearly **+40%** over the past 4-years.

Datassential MenuTrends 2021

**28%**  
of consumers last dessert was a late night snack

Datassential Dessert Keynote, 6/21

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

[SaraLeeFrozenBakery.com/SeasonalFavorites](http://SaraLeeFrozenBakery.com/SeasonalFavorites)