

REASONS TO ADD MORE pumpkin PIE to your menu!



- Nearly 8 in 10 consumers Love or Like pie1
- Pumpkin Pie is the second most popular flavor sold during the fall pie season (September - December)1



- Choose Pumpkin Pie, the comfort food that boosts your profits
- Serve Pumpkin Pie throughout the fall season for savings and satisfaction







- Serve Pumpkin Pie, a dessert that brings a sense of comfort²
- The flavor of a dessert often matters more to consumers than its specific variety3
- Customers have specific seasonal preferences and expect your dessert offerings to change with the seasons3

EASY TO Prepare AND Serve **PUMPKIN PIE IS A WINNER**

- Simple portability; plated pie arrives looking delicious
- Consider pre-sliced Pumpkin Pie for portion control
- Easy to plate and serve; save time and increase efficiency4



CONVENIENCE COD VISITORS

- Cafeterias and snack bars can package Pumpkin Pie in single servings
- Visitors appreciate the flavor and portability of Pumpkin Pie

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TO SPARK CUSTOMER INTEREST AND BOOST SALES

Pumpkin Pie BAR

Build a pie bar experience offering unique toppings such as ginger pecan streusel, caramel sauce, nuts, or flavored whipped cream to offer an array of delectable flavors.



ONE PIE, Endless POSSIBILITIES!



Pecan Prumble =

Pecans, butter, cinnamon and brown sugar are combined, then heated on our pumpkin pie and drizzled with caramel to bring out the character of all these favorite flavors for fall.



Pumpkin Turtle =

The rich taste of buttery caramel and chocolate sauce drizzled and topped with chopped nuts is the perfect flavor companion for fall's favorite, pumpkin pie.



Pumpkin Almond =

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



CONTACT YOUR SALES REP FOR MORE INFORMATION OR VISIT SARALEEFROZENBAKERY.COM

Explore recipes and tools to help boost pie sales all year. SaraLeeFrozenBakery.com/SeasonalFavorites



