

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
- Efficient preparation and meal delivery saves time and labor²



Pumpkin FAUL'S DESSERT

- Serve Pumpkin Pie, a dessert that brings a sense of comfort³
- The flavor of a dessert often matters more to consumers than its specific variety⁴
- Customers have specific seasonal preferences and expect your dessert offerings to change with the seasons⁴

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 efficiency⁵



CONVENIENCE COR RESIDENTS

- Cafeterias and snack bars can pack
 Pumpkin Pie in single servings to go
- Take along the comforting, fall flavor of Pumpkin Pie

TO SPARK INTEREST AND CUSTOMER SATISFACTION



Pumpkin pie topped with creamy bittersweet chocolate serves up a delicious flavor combination.



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 Pie = MILKSHAKE

Creamy vanilla ice cream blended with a slice of pumpkin pie and milk. Topped off with whipped cream, pumpkin spice sauce and pie crust crumbles.



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.



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



