



Hot Honey Cornbread Milkshake

Featuring
Chef Pierre®
Cornbread



This milkshake is a bold twist on a Southern favorite. Vanilla soft serve is blended with Chef Pierre® Cornbread and swirled with hot honey for a sweet-heat kick, then topped with whipped cream and frosted flakes for a creamy, crunchy finish.

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

Datassentialdessertkeynote, 2021



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Ingredients

Yield: 1 serving

2 pieces

#20333 Chef Pierre® Cornbread 12x16" Pre-Cut 30-Slice Southern Style 4 trays/64oz

OR

#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut 30-Slice Sweet Style 4 trays/64oz

16 oz.

Vanilla soft serve

½ oz.

Hot honey

2 tbsp

Frosted flakes

Whipped cream

Milk

Assembly

- 1 Add vanilla soft serve, cornbread, and hot honey to a milkshake spindle cup.
- 2 Blend until smooth and creamy. Add milk as needed for desired consistency.
- 3 Pour into chilled milkshake glass.
- 4 Top with whipped cream and frosted flakes.

MILKSHAKES

are on

13.7%

of total U.S. menus.

Datassential Menu Trends, 2026

CORNBREAD

is most popular in the South.

Datassential Consumer Preferences, 2026

73%

of consumers like or love cornbread.

Datassential Consumer Preferences, 2026

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SaraLeeFrozenBakery.com/SeasonalFavorites