



Chef Pierre®



For almost a century, Chef Pierre® brand pies have been prepared using the finest ingredients and time-honored recipes.



Since 1949, the Sara Lee® brand has been baking beloved desserts and sweets that taste like they were home-made.



Discover beauty in the extraordinary with gourmet, hand-made foodservice desserts and snacks that stand out on any plate.



FROZEN BAKERY

Try these unique Chef Pierre® Pies, simply bursting with berries.



#09263 Unbaked Wild Berry
Blast Hi-Pie® with Lemon Crust



#09289 Unbaked Strawberry
Rhubarb Hi-Pie®



#05482
Unbaked Blueberry Krunch



#05485 Unbaked Peachberry
Hi-Pie®

More farm stand favorites

NEW



Cornbread



Strawberry Angel Food Cake



Dessert Bars

For more information visit SaraLeeFrozenBakery.com.



FROZEN BAKERY

Take advantage of consumer trends and offer half pies or slices

Households purchasing a half pie increased 95% over the past year.¹



50% of consumers prefer individually-sized or smaller portions of breads/rolls, sweet baked goods and dessert items.²

Portioning is Easy!

FOR UNBAKED PIES:

STEP 1: Bake pies as directed per packaging instructions and let cool to room temperature.

STEP 2: Chill pies for 30 minutes in the cooler for a clean cut and to retain slurry.

STEP 3: Cut chilled pie into desired portions. For best results, rinse and wipe knife after each cut.

STEP 4: Package into clamshells and label.



STEP 1



STEP 2



STEP 3



STEP 4

FOR PRE-BAKED AND CREAM PIES:

Achieve a clean line by cutting the pies while frozen. After each cut, be sure to rinse and wipe the knife.

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This is not recommended for pies that have already been displayed. Avoid refreezing to prevent potential mold growth.

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For more information visit [SaraLeeFrozenBakery.com](https://www.SaraLeeFrozenBakery.com).