

JULY 16, 2019

# LIFE'S A PEACH

Summer is here with all of the sumptuous tastes of the season. The sweethearts of the season are bursting with flavor, color and appeal! With over 700 varieties available, we dedicate August to hailing this luscious summer fruit.

- According to **Technomic Dessert Consumer Trend Report**, 46% of survey participants favor desserts they enjoyed as children. Those childhood memories can be re-interpreted with fresh takes on classic desserts.
- **Nielsen** reports pies are continuing to show growth in bakery, with mini pies and open pies as key drivers in the category. Pies are the perfect showcase for season fillings.

Lawrence Foods loves to showcase the best of the summer orchard with fillings that create a buzz.



## BAKERY CASE IDEA

### PEACH FREEFORM PIE

Roll pie dough into a 14" circle. Arrange peaches in center, leaving 2" of space around the edge. Fold crust over fruit, leaving center fruit exposed. Finish with Spray on Shine® in place of egg wash and bake until golden.



## MENU IDEA

### PEACH SKILLET COBBLER FOR TWO

Add about 6 ounces of peach filling to a 6" cast iron skillet. Top with Streusel Dessert Topping. Bake at 325° F for 20-30 minutes. Serve warm with vanilla ice cream or whipped topping.

## ORDERING INFORMATION

### Peach Orchard Fresh® Filling

121422 4/ .75 Gal Pails

### Deluxe Peach Filling

121800 2 Gal Pail

### Peach EZ Squeeze® Filling

129870 12/ 2# Sleeves

### Streusel Dessert Topping

384618 4.25 Gal Pail

### Spray on Shine®

129131 2/ 1 Gal Jugs

## PRODUCT INFORMATION

**Origin:** United States

**Kosher:** OU Pareve

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**OCTOBER:**  
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