

JULY 31, 2020

JUST PEACHY

Summer is here, and what better way to celebrate than with National Peach Pie Day on August 24th? These sweethearts of the season are bursting with flavor, color and appeal! With over 700 varieties available, we dedicate August to hailing this 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

**PLAN YOUR
FEATURES NOW!**

SEPTEMBER:
Comfort of Caramel

OCTOBER:
Think Pink

NOVEMBER:
Fall into Flavor