

PUMPKIN PIE BUDINO

Recipe by Chef Christina Kaelberer

INGREDIENTS

1 EDWARDS® Pumpkin Crème Pie
32-ounce container whipped cream
1 cup caramel sauce
1 cup crushed graham crackers

INSTRUCTIONS

1. Thaw pie slightly for 20 minutes.
2. Scoop out filling.
3. Pipe whipped cream layer into glass.
4. Add caramel sauce layer, spoon or pipe pie filling layer, add crushed graham cracker layer.
5. Add a second layer of whipped cream, caramel sauce and pie filling.
6. Garnish with graham cracker.

PECAN PIE MONKEY BREAD

Recipe by Chef Christina Kaelberer

INGREDIENTS

- 3 packages refrigerated buttermilk biscuits
- 1 cup sugar
- 1 teaspoon ground cinnamon
- ½ cup pecans, chopped
- 1 EDWARDS® Pecan Pie, cut into ½-inch pieces

INSTRUCTIONS

1. Preheat oven to 350°F and spray Bundt pan with nonstick cooking spray.
2. Separate biscuit layers and cut into 1-inch pieces.
3. In a small bowl, mix together sugar and cinnamon.
4. Toss biscuit pieces in sugar mixture until coated evenly.
5. Layer biscuit pieces, pecans and frozen EDWARDS® pecan pie bites in the Bundt pan.
6. Bake for 30-40 minutes.
7. Let rest for 5 minutes and invert onto a serving platter.
8. Optional: Create a glaze, combining 2 cups powdered sugar with 2-3 tablespoons milk or water, adding more until desired consistency.
9. Optional: Drizzle glaze over monkey bread.

TURTLE PIE ICE BOX CAKE

Recipe by Chef Christina Kaelberer

INGREDIENTS

2 packages chocolate wafer cookies
2 16-ounce containers whipped cream
2 EDWARDS® Turtle Pies

INSTRUCTIONS

1. In a 9-inch cake ring or springform pan, arrange a layer of wafer cookies.
2. Spread a cup of whipped cream on top of the cookies, spreading out to the edges of the pan.
3. Gently press one frozen pie into the whipped cream.
4. Layer another round of wafer cookies on top of the pie, really pressing in to avoid air gaps.
5. Place another cup of whipped cream on top and spread to the edges of the pan.
6. Repeat with another pie and gently press in.
7. Add a layer of wafer cookies and top with remaining whipped cream.
8. Add crushed wafer cookies on top for garnish.
9. Freeze overnight.
10. Remove the springform pan and fill in sides and edges of cake with remaining whipped cream.

CHOCOLATE CRÈME TRUFFLE PIE POPS

Recipe by Chef Christina Kaelberer

INGREDIENTS

- 1 EDWARDS® Chocolate Crème Pie
- 2 ounces dark chocolate or semisweet chocolate chips
- 1 tablespoon vegetable or grapeseed oil
- 4-6-inch white lollipop sticks (optional)
- White chocolate, gold leaf, cookie bits (optional)

INSTRUCTIONS

1. Thaw pie slightly for 10 minutes.
2. Using a silicone cake pop mold, scoop thawed pie into the molds, making sure to grab a little bit of each component of the pie.
3. If your mold allows, add lollipop sticks into the pie pops.
4. Freeze overnight.
5. Melt chocolate with the oil.
6. Unmold pie pops and dip into melted chocolate.
7. Optional: Garnish pie pops using white chocolate drizzle, gold leaf or cookie bits.

LEMON MERINGUE BREAKFAST TRIFLE

Recipe by Chef Christina Kaelberer

INGREDIENTS

- 1 pint blueberries
- 2 tablespoons sugar
- Zest and juice of 1 lime
- 1 EDWARDS® Lemon Meringue Pie
- 2-3 cups plain or vanilla Greek yogurt
- 2-3 cups non-flavored granola

INSTRUCTIONS

1. Thaw pie slightly for 10 minutes.
2. Cut half of the blueberries in half.
3. In a small bowl, toss cut and whole blueberries with sugar.
4. Add in the zest and juice from half the lime.
5. Using a cookie cutter that is slightly smaller than the glass, cut out two rounds of pie
6. Layer ingredients in trifle glasses, starting with a small amount of yogurt, then blueberries, pie and granola.
7. Add a second layer of yogurt, blueberries and pie.
8. Optional: slightly torch the top of the meringue using a blowtorch.