



Endless dessert possibilities begin with NO BAKE pie filling, graham cracker crust & whipped topping.









- one Pouch-DOES ITALL.



Made from Scratch Taste

Shelf Stable

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Easy to Prepare

••• Customizable



OF CONSUMERS ARE HAVING DESSERT SEVERAL TIMES PER WEEK

FOOTHILLFARMS.COM







Take our instant pie filling mix to a whole new level with these delicious and inspiring dessert ideas. Evolve your menu and delight your customers with effortless desserts that look as good as they taste in your restaurant or your customer's home.

Basic MIX RECIPE 1. Add contents of pouch (9.88 ounces) to 16 fluid ounces of cold milk in electric mixer bowl with whisk attachment. Mix on low speed for one minute, turn off mixer and scrape sides. Continue mixing on high speed for three to four minutes until firm. Ready to use.

2. Use filling to create endless dessert recipes.



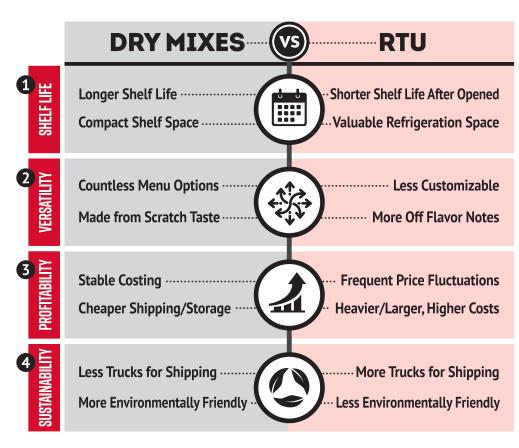






DRY MIXES: SHELF STABLE, VERSATILE, PROFITABLE + SUSTAINABLE.

Deliciously created to make your customers happy while cutting food & labor costs. Compared to Ready-To-Use (RTU) products, dry mixes win every time!



Find more information & recipes at **FOOTHILLFARMS.COM** Contact us at **800.442.5242** | **FOOTHILLFARMS.COM/CONTACT**

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