

# Lemon Meringue Layer Cream Pie



## **PRODUCT DESCRIPTION**

A tangy lemon base followed by a layer of sweet, light lemon chiffon. Topped with a golden, fluffy vanilla meringue, all on a graham cracker crust.

**Dilgard Item #**  
**05655**

**Vendor Item #**  
**7182**

## **INGREDIENTS**

Water, Sugar, High Fructose Corn Syrup, Partially Hydrogenated Vegetable Oil (Palm Kernel, Soybean And/Or Cottonseed Oils), Wheat Flour, Corn Syrup, Modified Tapioca Starch, Graham Flour. Contains 2% Or Less Of Each Of The Following: Lemon Juice Concentrate, Egg Whites, Salt, Vegetable Oil (Soybean And/Or Cottonseed Oils), Vegetable Gums (Carob Bean, Cellulose, Xanthan), Corn Starch, Citric Acid, Sodium Citrate, Natural And Artificial Flavors, Molasses, Agar, Polysorbate 60, Polyglycerol Esters Of Fatty Acids, Carrageenan, Dextrose, Soy Lecithin, Honey, Baking Soda, Disodium Phosphate, Colored With (Annatto Extract, Turmeric, Beta-Carotene), Yam Flour, Lemon Oil, Sodium Phosphate, Cream Of Tartar, Mono- And Diglycerides, Calcium Disodium Edta (Preservative), Soy Flour.

*Serving  
Suggestions:*

## **Storage/Shelf Life**

Frozen: 276 days

Great dessert option

## **Packaging Qty**

4, 10"

## **Piece Count**

10 servings per pie

## **Product Benefits**

- Delivers complex textures and flavors that patrons love
- Innovative format, not currently offered by our competitors, adds variety and excitement to operator menus
- Specially formulated to be very consistent and stable, plates well and holds for hours without weeping, wicking, or separating

## **Preparation**

1. Cut pie while still frozen. Remove frozen pie from foil pan.
2. Slice using a warm, wet knife, wiping the knife after each cut.

TO THAW WHOLE PIE WITH DOME COVER

1. Place in refrigerator for 4-5 hours.

TO THAW FROZEN PLATED SLICES

1. Place in refrigerator for 2-3 hours.
2. To speed up thaw, place slices at room temperature for about 30 minutes and then refrigerate.

NOTE: Cover unused thawed portions and store in refrigerator for up to 3 days.

DO NOT REFREEZE

