



Your Base for Elevated Desserts

With only TWO ingredients, you can add the rich, chocolaty flavor and quality of **America's #1 cookie¹** and create specialty pies with big brand power.

CRAFTING PIE CRUSTS WITH OREO BASE CAKE HELPS YOU:

GIVE A NEW EDGE TO CLASSIC COMBOS

Boston Cream Pie made with OREO Cookies

SCAN
FOR RECIPE



ELEVATE FROZEN TREATS

Baked Alaska Pie made with OREO Cookies

SCAN
FOR RECIPE



“The coolest thing about an OREO Cookie crust is that it elevates any pie.”

KEEGAN GERHARD

**Mondelēz Foodservice
Brand Ambassador**

**Chef/Owner, D Bar Restaurant,
Denver, CO.**



WHIP UP EXCITEMENT

Banana Cream Pie made with OREO Cookies

SCAN
FOR RECIPE



DON'T MISS YOUR SLICE OF THE PIE OPPORTUNITY.

While 78% of consumers love or like pie, it appears on only 23% of menus.²



CREATE BUZZ

Mocha Ice Cream Pie made with OREO Cookies

SCAN
FOR RECIPE



BE THE CREAM OF CROP

Creamy Peanut Butter Pie made with OREO Cookies

SCAN
FOR RECIPE



SIMPLE RECIPE. RICH FLAVOR.

OREO Pie Crust

INGREDIENTS:

5.5 oz. OREO Base Cake
2.25 oz. unsalted butter, melted

METHOD:

Mix OREO Base Cake and melted butter together well.
Press the mixture firmly into the bottom of a 8.75" pie shell.

Mondelēz
International
SNACKING MADE RIGHT