



Kentucky Pie

A warm chocolate chip cookie bred with our Georgia Pecan pie...a winner!

Kentucky Pie

Ingredients

Ingredients: Sugar, Chocolate [sugar, unsweetened chocolate (processed with alkali), cocoa butter, milk fat, soy lecithin, vanilla], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Pecans, Eggs, Butter, Margarine [soybean oil, palm oil, water, salt, mono & diglycerides, nonfat dry milk, sunflower lecithin, natural flavor, vitamin A palmitate, beta carotene], Palm Oil, Water, Evaporated Milk [milk, vitamin D3], Glucose, Coconut, Coconut Oil, Salt, Dextrose, Natural Madagascar Vanilla, Sunflower Lecithin, Sodium Metabisulfite.

Contains: Egg, Milk, Soy, Tree nut, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Remove Shrinkwrap Prior to Defrosting. Whole pie: Under refrigeration 8 ? 10 hours or overnight. Room Temperature 3 ? 4 hours. Plated Slices: Under refrigeration: 1 - 2 hour Room Temperature: 30 ? 45 minutes Slices can be warmed slightly in the microwave.



Nutrition Facts

Servings Per Container 14

Serving Size (146g/5.14oz)

Amount per serving

Calories 700

% Daily Value*

Total Fat 46g **59%**

Saturated Fat 17g **85%**

Trans Fat 0g

Cholesterol 95mg **32%**

Sodium 220mg **10%**

Total Carbohydrates 68g **25%**

Dietary Fiber 4g **14%**

Total Sugars 43g

Includes 41g Added Sugars **82%**

Protein 7g

Vitamin D 0mcg **0%**

Calcium 42mg **4%**

Iron 2mg **10%**

Potassium 260mg **6%**

* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Shelf Life

Best when kept covered in cooler, away from the door and from foods with strong odors.

Frozen: 18 months

Under Refrigeration: 5 days (must be covered)

Room Temp: 1 day

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Sweet Street Desserts • 722 Hiesters Lane •
Reading, PA 19605 • 610-921-8113
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