



Unbaked

Made with select Northern Spy Apples, sprinkled with nothing but sugar and spices. A deep-dished American Favorite.

10" · 48oz.*

\$17.00

Make unbaked of pie shel a to 325° F. Work bunter wely, continuing to work un-ad vanilla; sur to blend. I surry shell. Bake in mode

Crunchy tart Rhubarb with sweet Strawberries – a sweet, sour delight between two flaky crusts.

10" · 46oz.* \$17.00

topped with spiced sugary crumbs and then oven toasted.

10" · 42oz.* \$17.00

recipe, spiced and slowly baked. Made with "Pure" Pumpkin Custard.

10" · 46oz.* \$17.00

recipe is crowned with whipped topping and Chocolate shavings.

10" · 44oz. \$18.00

with Walnuts, whipped topping and Fudge lacing.

10" · 44oz. \$19.00

filling, blended with real Peanut Butter, and topped with Creme and toasted Peanuts. 10" · 44oz.

\$18.00



45 Brownie Bottom

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A fudge brownie mix baked in our flaky crust and then filled with our vanilla filling. We then top it with our creme and finish it with chocolate and caramel lacing and a crumb border.

10" · 44oz.* \$18.00

44 Coconut Cream

Our rich vanilla filling flavored with a light coconut taste and an abundant amount of sweetened coconut flakes and topped with our whipped topping and toasted coconut.

10" · 44oz. \$18.00

47 Cheesecake Pie

We bake our cheesecake batter in our flakey crust, then hand top it with our homemade blueberry and cherry fillings and a border of fluffy whipped topping.

8" · 32oz.* \$19.00

50B Cherry 50U Cherry Unbaked

An All American Favorite! Made with sweet cherries and baked to perfection between two flakey crusts.

10" · 48oz. \$18.00

51B Apple Raspberry 51U Apple Raspberry Unbaked

Made with select Northern Spy Apples and juicy raspberries. Sprinkled with sugar and spices. A delicious combination.

10" · 48oz.* \$18.00

52 Reese's®

A rich blend of our chocolate filling, peanut butter and Reese's Pieces, topped with our whipped topping, chocolate chips and chopped Reese's Peanut Butter Cups.

10" · 44oz. \$20.00

* Pre-cooked weight

