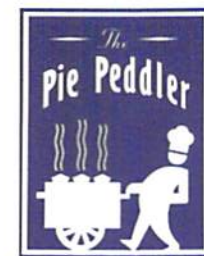


We Appreciate Your Support



In supporting this fund-raising effort, you are receiving a delicious classic dessert, made from scratch using only the freshest ingredients, just like homemade. Pie Peddler products are fresh baked, never frozen, and ready to eat when you receive them.

Pies are 9" in diameter - Please indicate your selections on the reverse side of this form



Apple; a flaky crusted delight, this is like Grandma made, an American standard.



Dutch Apple; all the flavor of our traditional apple pie but with a lattice top crust. To this we add brown sugar and special dutch crumbs topped off with a cinnamon glaze.



Cherry; only the juiciest, tree ripened cherries are selected for this classic dessert. This double crusted beauty is a true legendary confection.



Blueberry; a berry lover's dream, loaded with succulent wild blueberries sandwiched between our famous melt in your mouth crusts.



Lemon Meringue; we use real Florida Lemon Juice to add just the right amount of mouth watering citrus flavor to this all time favorite.



Peach; we start with the luscious flavor of the tree peaches then steam it out the full rich flavor. The filling is placed into our hand made crust and baked to a golden brown.



Pecan; this is one of our signature flavors. Only the best quality pecans are chosen for this delicacy, a true southern favorite.



Chocolate Cream; our rich, smooth, creamy chocolate filling is topped by a whipped meringue, then chocolate sprinkles are added to make this a hometown favorite.



Coconut Cream; a coconut lovers dream. We add real coconut to our creamy filling and top with meringue. We finish it by sprinkling the top with even more toasted coconut and bake until golden brown.

Pie Peddler Confections Menu



Commonly Asked Pie Peddler Questions



- Q. I've just received my Pie Peddler Pies. How do I bake them? There are no instructions on the box.
- A. Our pies are delivered to you fresh baked. The baking is already done. All you need to do is cut the pie and enjoy.
- Q. Can these pies be re-heated?
- A. Do not try to re-heat the cream pies. The fruit and pecan pies can be re-heated. They can be warmed in a 200 degree oven for approximately 10 minutes. Also microwave heating is possible. Heat to your own liking.
- Q. Why are the pies delivered without pressure freeze wrapped cellophane?
- A. Our pies are fresh baked. Sealing would crush the pie and make it sweat. We take great pride in our product and want it to be delivered to your table in the most delectable condition.
- Q. How long do the pies last?
- A. The life of the pie depends on the type and means of storage. All the pies have a shelf life without refrigeration or freezing.
- Q. What is the shelf life of the pies?
- A. Fruit pies last 4 to 5 days on the shelf. Cream pies will last 3 to 4 days. Pecan pies last approximately 10 days to 2 weeks.
- Q. How long do the pies last if refrigerated?
- A. Our pies will last 1 to 2 days longer than shelf life if refrigerated.
- Q. Can the pies be frozen and for how long?
- A. All our pies can be frozen for up to 2 months. Freezing does not add days to the pies shelf life. If one day remains on the shelf life when it is frozen, it will have one day left when thawed.
- Q. I froze my pie and am taking it out of the freezer for dinner tonight. What do I do?
- A. Just take the pie out of the freezer and let it thaw at room temperature. Allow at least 3 to 4 hours for fruit pies; several hours more for pecan.
- Q. Are the fruits used in your pies fresh?
- A. We never use canned fruits. All our fruits are flash frozen from the growers. Our recipes for the pie fillings are specially developed to augment the taste of the fruits. Our fillings are cooked in-house and really make a difference.
- Q. My son is selling your pies for his elementary school. How much should he charge for the pies?
- A. The Pie Peddler gives only a suggested price of sale to the organizations for the pies. The organization is free to sell the pies for whatever price they feel is necessary for their particular market place. You need to call the person or persons in charge of the sale to get the price they have decided upon.
- Q. Where do we get ingredient information on your pies?
- A. If you need the ingredients of our pies during your fundraiser campaign, be sure to call us at our toll free office number 1-888-289-7437 (BUY PIES). We will provide you with the information you need. Also, when the pies are delivered the individual pie box lists the type of pie and all the ingredients of that particular pie on the back of the box. If you live in or around Dayton, Ohio you can get the pies at our bakery located at 3013 Linden Avenue. The bakery telephone number is 937-253-1163.