Place your orders now for the upcoming holidays! My pies are all 10” unless otherwise noted and handmade, at home with scratch ingredients, fresh to every order. **Availability is on a first come-first serve basis!**

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| **Harvest Pumpkin Pie**  The Pie that launched the Company! A recipe handed down through family generations, made with pure pumpkin and rich autumn spices. | **$15.00** |  |
| **Americana Apple Pie**  Quintessentially Thanksgiving. My flaky crust filled with hand-sliced fresh apples and topped with a homemade cinnamon sugar glaze. | **$15.00** |  |
| **Dutch Apple Pie**  An autumn favorite. My flaky crust filled with hand-sliced fresh apples and topped with a mouthwatering, crispy cinnamon oatmeal streusel. | **$15.00** |  |
| **Peanut Butter Cup Pie**  My most popular. A lavish chocolate and peanut butter crust, with a rich frozen filling of decadent peanut butter cups- mixed in and sprinkled on top. | **$25.00** |  |
| **French Silk Pie**  Luxuriously rich and silky. Decadent chocolate mousse filling in a flaky crust, topped with a generous layer of homemade fresh whipped cream. | **$25.00** |  |
| **Deluxe Caramel Apple Cheesecake – 9”**  Luscious homemade caramel and fresh apples combined with a creamy NY-style cheesecake- taking the traditional apple pie to the next level! \*reduced fat available | **$35.00** |  |
| **Double Layer Pumpkin Cheesecake – 9”**  Modern twist on the seasonal classic. My buttery graham cracker crust, creamy NY-style cheesecake, finished with a rich topping of pumpkin cheesecake. \*reduced fat available | **$35.00** |  |

Orders will be available for pickup/delivery on:

**Wednesday, November 22, 2023** in **Elyria, Lakewood, or Painesville**

**Payments preferred by Venmo @Katie-Lamb-30**

All order details will be confirmed prior to baking and delivery/pickup!

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| Icon  Description automatically generated | [**@katielambpieco**](https://twitter.com/katielambpieco) |  |  | (614) 282 9119 katiebearcat@hotmail.com |