

Bake and SERVE PIES



CHERRY

Dark burgundy cherries are topped with our special blend of sugar and spices and topped with a lattice crust sprinkled with sugar and baked to a golden brown.



APPLE CRISP

Sweet and tender apples from New England orchards are placed in a pie crust and topped with a brown sugar and oat crisp topping.



BUMBLEBERRY

Our signature pie has a little something for everyone... apples, strawberries, rhubarb, raspberries and Maine Wild blueberries, all topped off with our delicious oat crisp topping.



MAINE WILD BLUEBERRY

Maine Wild Blueberries may be small, but they are packed with big flavor in this popular pie.

Thaw and SERVE PIES

No preservatives.
Made locally here in Maine.
www.valleyvieworchardpies.com



PECAN

A traditional Southern Pecan Pie with a decadent, nutty, sweet filling smothered with pecans.



CHOCOLATE FRENCH SILK

Melt in your mouth dark, creamy chocolate filling in a chocolate cookie crust and finished with blended whipped topping made with real cream. A chocolate lovers dream!



PEANUT BUTTER MOUSSE

We start with a chocolate cookie crust, pour a homemade chocolate ganache over the crust and layer in peanut butter mousse. This delectable pie is finished with blended whipped topping made with real cream.



KEY LIME

A creamy filling made with the tartness of real Florida Key Lime juice in buttery graham cracker crust, finished with blended whipped topping made with real cream.



HOT COCOA WHOOPIE PIES

Our chocolate cake filled with our vanilla frosting and chocolate fudge and rolled in mini marshmallows. Perfect pair with a cup of cocoa on those cold winter nights.

WINTER FAVORITES!



WHITE CHOCOLATE RASPBERRY CHEESECAKE

Buttery graham cracker pie crust filled with rich creamy cheesecake swirled with raspberry filling and white chocolate chips.



BROCCOLI & CHEESE QUICHE

Our tender pie crust is filled with our savory egg base along with broccoli and cheese to create this delicious veggie combination. Available as a quiche or crustless frittata.

FOR A LIST OF INGREDIENTS AND COOKING INSTRUCTIONS PLEASE VISIT
WWW.VALLEYVIEWORCHARDPIES.COM