

Our fundraising program is as easy as... Pie!





Chocolate Meringue

Decadently delicious, this rich, chocolate filled pie is topped with a fluffy and lightly toasted meringue.



Coconut Cream Meringue

Take a Bite of Paradise! We add real coconut flakes to our cream filling in this fan-favorite.



Peanut Butter Chocolate Chip

Indulge in the perfect blend of rich peanut butter cream, semisweet chocolate chips, and a golden meringue topping.



FRUIT **PIES**



Sweet, juicy blueberries fill every bite of this rich, seedless pie.



Just like Grandma used to make! Our traditional apple pie is filled with tender York apple slices.





Cherry Crumb

A crumb topping gets added to this timeless classic made with tart. vibrant cherries.



Harvest

A bountiful fusion of blueberries, blackberries, cranberries, cherries and strawberries.



Dutch Apple

Our best-selling pie! Tender apples and warm spices meet a buttery, golden crumb topping.



Peach

Sweet, juicy peaches are cooked to perfection for a rich, comforting flavor.





Razzleberry

A triple-berry delight! Blackberries, red raspberries, and blueberries blend for the ultimate fruity treat.

French Apple

Spice up the season with tender apples paired with cinnamon-cooked raisins, topped with an icing drizzle.





Salted Caramel Apple

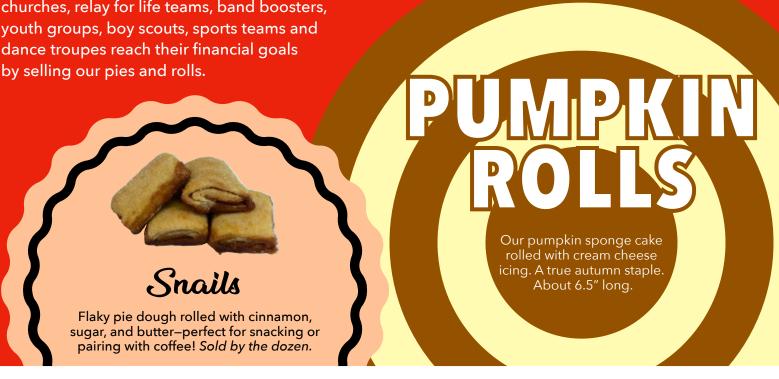
Tender apple slices meet a decadent salted caramel sauce, all crowned with a crumb topping.

LET US DO YOUR BAKING

The Pie Shoppe is celebrating 39 years of helping groups reach their financial goals through fundraising! Back in the fall of 1986, two moms from Conemaugh Township High School Band in Somerset County approached us about selling our pies as a fundraiser for their band. Since that time, we have helped over 5000 school organizations, churches, relay for life teams, band boosters, youth groups, boy scouts, sports teams and dance troupes reach their financial goals by selling our pies and rolls.

Scan Here for More Information About Our Fundraising Program On Our Website





An Orchard of Options



Apple Dumplings

Three delectable dumplings in a pan. Baked in a brown sugar syrup to achieve a golden brown crust.

