

## Special Touch

B A K E R $\mathbf{Y}^{\text {® }}$

## General Fundraiser Information

## Important Dates

The final count is needed by 12pm, 10 days before the delivery date.

## Pricing

Wholesale pricing is offered on orders of 50 or more pies. Sales tax is not applicable.

- Cannoli and Chocolate Peanut Butter Pie - \$20
- Pecan - \$14
- Apple Crumb, Bumbleberry, Brownie, Cherry, Chocolate Cream, Pumpkin, Rumbleberry, and Strawberry Rhubarb - \$12


## Profit

You and your organization determine at what price to sell the pies for. By subtracting that price from the wholesale price, you can determine your profit.

## Delivery

\$25 delivery charge. Free delivery on orders of 150 pies. Saturday deliveries can be accommodated.

## Marketing Materials

Special Touch bakery will provide full-color brochures when requested.

For more information or to set up a fundraiser, please contact Sharron Jarvis at sjarvis@specialtouchbakery.org or (585) 359-2253.

Cannoli


Full of everything you love about a cannoli, this premium pie will have your taste buds jumping for joy!

Chocolate Peanut Butter


This premium pie is creamy and light - the perfect blend of chocolate and peanut butter. It's comfort food, for sure!

## Pecan <br> 

Whether you say pee-KAHN or peeCAN, there's no disputing this: Our classic Pecan pie is a cut above the rest. Toasty pecans, our melt-in-your-mouth sweet filling, and delicious crust makes any pie-lover swoon with delight.

Rumbleberry


If you're a berry lover, you'll love this pie. Filled with raspberries, blackberries and blueberries, it's a berry-lover's dream.

## Apple Crumb



This pie is full of sliced apples mixed with cinnamon goodness, baked in our flaky crust, and topped with a delectable brown-sugary crumble. What's not to love?

## Cherry



You'll find no canned cherries in our Cherry pie! Bulging with fresh, plump, juicy, naturally sweet-tart cherries, it is pure cherry perfection.


All fruit pies are non-GMO.


It's easy to fall in love with this pie. The balance of pumpkin and allspice has Pumpkin pie lovers everywhere saying, "seconds, please."

Fudge Brownie


We took a decadent, dense, fudge brownie and made it into a pie! Packed with chopped walnuts, we suggest you serve warm and repeat... many times over.

Chocolate Cream


If you have a craving for creamy chocolatey goodness, this pie is a must-have. Chocolate cream, whipped cream and chocolate shavings... you simply can't resist this pie.

Strawberry Rhubarb

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Rhubarb loves strawberries, strawberries love rhubarb, and everyone loves our rave-worthy Strawberry Rhubarb pie. It's the perfect combination.

## Bumbleberry



Blueberries, raspberries and rhubarb, oh my! The sweet of the berries, the tart of the rhubarb and the uniquely delicious crust make this pie a show stopper.

## All fruit pies are non-GMO.

## A BRIEF HISTORY OF OUR JOURNEY

## 1946

Holy Childhood opens its doors to serve people with intellectual and developmental disabilities.

1989
Special Touch Bakery, a division of Holy Childhood, is registered as our DBA name.

1982
Holy Childhood launches skillbuilding, pie-baking activity.

1983
Holy Childhood staff, family and friends begin gobbling up pies faster than we can make them.

1984
We hold a naming contest and one name wins oven mitts down, so we open our doors to the public as Special Touch Bakery.

## 2007

The first salesperson joins our team as our pies become fixtures on more and more local eatery menus.


## 2002

Our bakers are proudly baking 17,000 pies a year out of our 700 sq. ft. kitchen.

We develop a new logo and make the move to our new state-of-the-art 20,000 sq. ft. bakery.


# Special Touch 

B A K E R Y

Special Touch Bakery is a non-profit organization whose primary mission is to provide training and employment, in the community, to people with intellectual and developmental disabilities. Proceeds from Special Touch Bakery benefit Holy Childhood, a non-profit, non-denominational agency. Both organizations inspire the lifelong success of people with intellectual and developmental disabilities.

Special Touch Bakery 1999 Mt. Read Blvd., Rochester, NY 14615<br>585-359-BAKE (2253)<br>specialtouchbakery.org

