

# CANTERBURY COUNTRY STORE

## Thanksgiving pies

homemade with love and fresh ingredients.



**MAPLE PECAN PIE** *with or without chocolate*  
**A sticky-sweet celebration pie made**  
**New-England-perfect with maple syrup rather**  
**than southern corn syrup.** Maple syrup, pecans,  
 cane sugar, eggs, butter, maple extract, salt.  
 Chocolate version contains cocoa powder.

*9" pie with a flaky pate brisée butter crust rolled  
 by hand here. King Arthur unbleached wheat  
 flour, butter, salt.*

**\$26**



**APPLE CRANBERRY PIE**  
**A quintessential sweet/tart favorite dressed**  
**up for the holidays.** Local apples tossed with  
 fresh cranberries, flavored with a hint of orange  
 and topped with a cinnamon-sugar dusted  
 Scatter Crust.

*Apples, cranberries, cane sugar, butter, essence  
 of orange, cinnamon.*

*9" pie with a flaky pate brisée butter crust rolled  
 by hand here. King Arthur unbleached wheat  
 flour, butter, salt.*

**\$24**



**PUMPKIN CUSTARD PIE**  
**A classic holiday treat styled with the**  
**finishing topping inside.** Smooth and  
 creamy pumpkin custard accented with  
 rich vanilla custard. Pumpkin purée,  
 eggs, milk, cream, cane sugar, wheat  
 flour, spices, vanilla.

*9" pie with a flaky pate brisée butter  
 crust rolled by hand here. King Arthur  
 unbleached wheat flour, butter, salt.*

**\$24**



**Made by our baker, Jane Balshaw. PRE-ORDER BY NOON Friday, November 21.**  
**Pick up pies after 12 noon on either Tues. 11/25 or Wed. 11/26. Prepayment is required.**  
**603-783-9933**