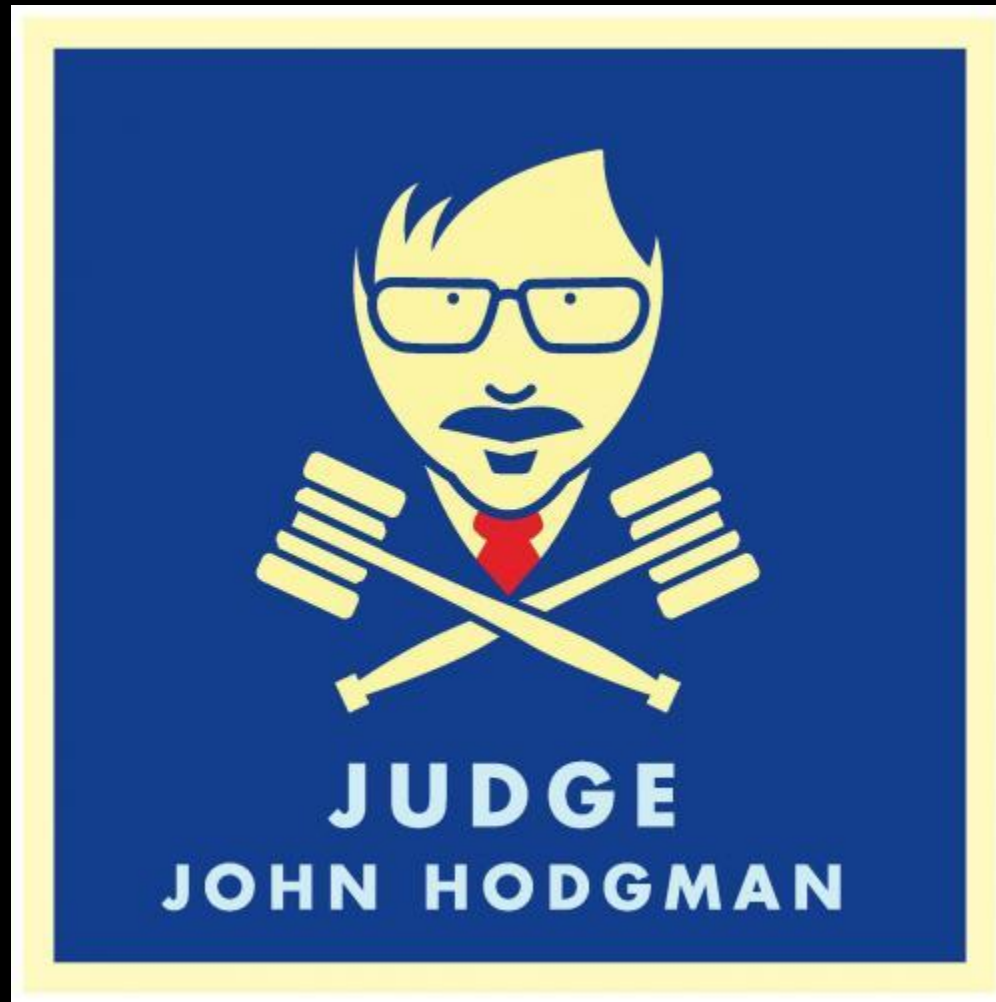


**All of the pies Sam's mother
received from Heist Pies!**





HEIST PIES

You have been enrolled in our
PIE OF THE MONTH CLUB

You will receive
Dangerously Delicious, Fresh Baked Pies
Baked with fresh, seasonal ingredients, these specialty
pies are shipped right to your doorstep.



A special gift for Claudia
You will receive 6 months of Pies!
Your first gift will arrive in July. Enjoy!

Happy Birthday!
- Sam & Valerie



HEIST PIES

Claudia, welcome to our

PIE OF THE MONTH CLUB

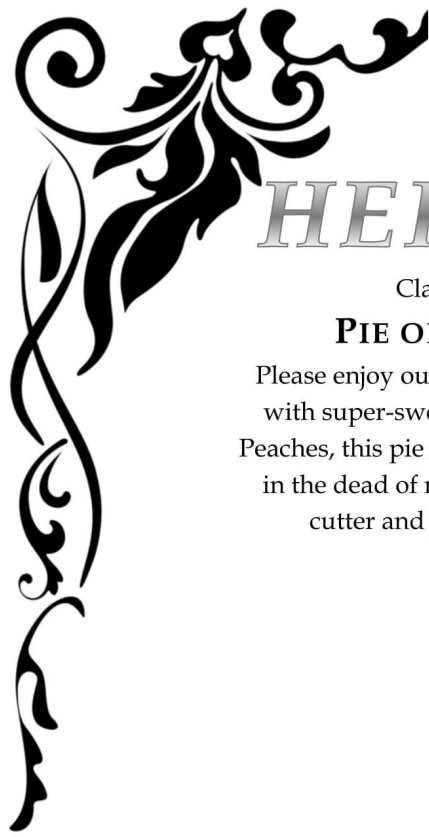
Please enjoy our fabulous Cherry Pie. Made with hand-picked, locally grown Morello cherries, this pie is certified *Dangerously Delicious!*
Great by itself, even better *a la mode*.



Instructions:

Allow pie to thaw. Place a baking sheet in the oven on the lowest rack, and preheat oven to 350°. Wrap entire pie in aluminum foil and bake for 30 to 45 minutes, or until filling in middle of pie is warmed, and top crust is crispy.

Please send any questions or comments to heistpies@gmail.com



HEIST PIES

Claudia, greetings from our

PIE OF THE MONTH CLUB

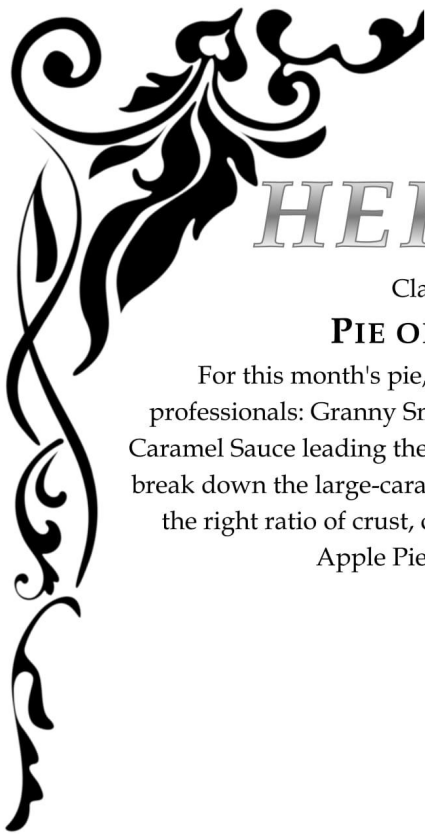
Please enjoy our fabulous Diamond Peach Pie. Made with super-sweet, locally-grown Diamond Princess Peaches, this pie is worth rappelling down a skyscraper in the dead of night armed with nothing but a glass cutter and your wits. *Dangerously Delicious!*



Instructions:

Allow pie to thaw. Place a baking sheet in the oven on the lowest rack, and preheat oven to 350°. Wrap entire pie in aluminum foil and bake for 30 to 45 minutes, or until filling in middle of pie is warmed, and top crust is crispy.

Please send any questions or comments to heistpies@gmail.com

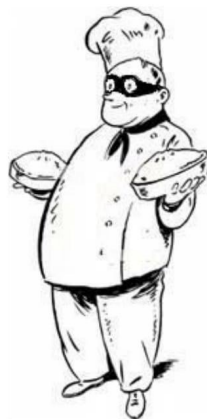


HEIST PIES

Claudia, greetings from our

PIE OF THE MONTH CLUB

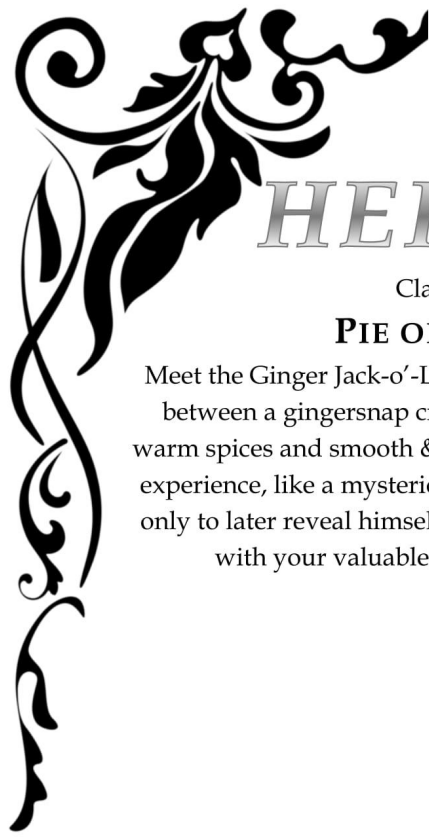
For this month's pie, we assembled a crack team. All locals, all professionals: Granny Smith, Gala, Red Delicious, with our own Salted Caramel Sauce leading the crew. With a heist of this magnitude, we had to break down the large-carat result into salable, but untraceable, sizes to get the right ratio of crust, caramel, and apples. We present our Caramel Apple Pie Cookies. *Dangerously Delicious!*



Instructions:

Allow pie cookies to thaw. Preheat oven to 350°. Place pie cookies on a baking sheet and bake for 7 to 10 minutes, or until warmed and crispy. Drizzle with extra caramel sauce, if desired.

Please send any questions or comments to heistpies@gmail.com



HEIST PIES

Claudia, greetings from our

PIE OF THE MONTH CLUB

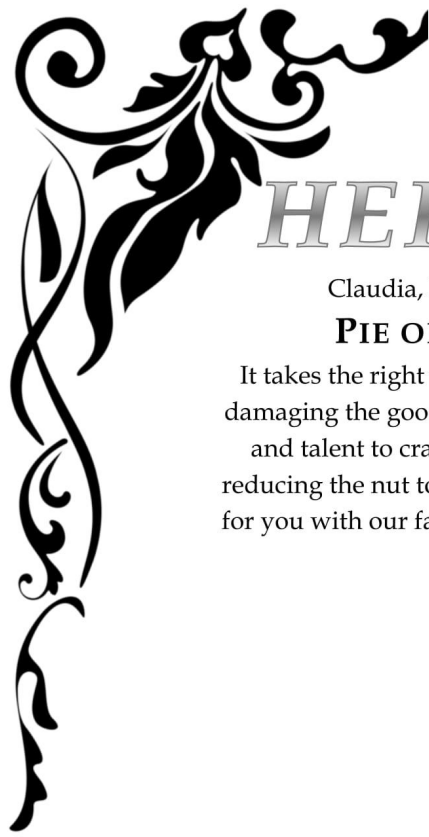
Meet the Ginger Jack-o'-Lantern, a from-scratch pumpkin pie enveloped between a gingersnap crust and a ginger/walnut streusel. The mix of warm spices and smooth & crunchy textures creates a bold but enchanting experience, like a mysterious stranger who charms his way into your life, only to later reveal himself as a notorious cat burglar who has absconded with your valuables – and your heart. *Dangerously Delicious!*



Instructions:

Allow pie to thaw. Enjoy cold *or* place a baking sheet in the oven on the lowest rack, and preheat to 350°. Wrap entire pie in aluminum foil and bake for 30 to 45 minutes, or until filling in middle of pie is warmed.

Please send any questions or comments to heistpies@gmail.com



HEIST PIES

Claudia, Happy Thanksgiving from our
PIE OF THE MONTH CLUB

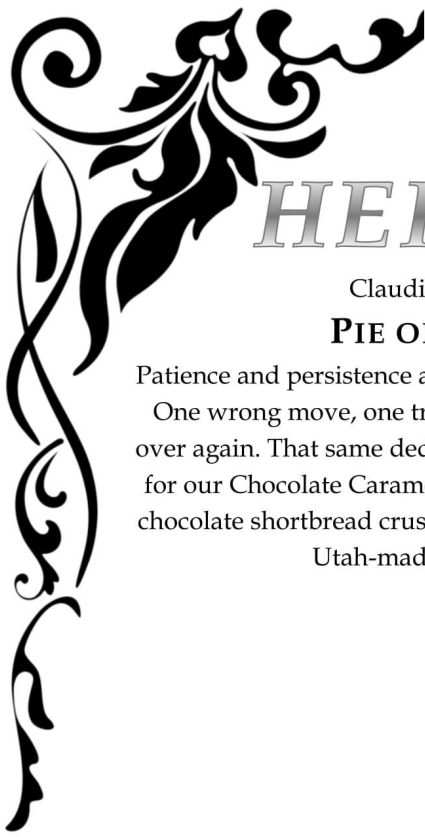
It takes the right tools and talent to crack a safe without damaging the goods inside, just like it takes the right tools and talent to crack open a Utah-grown pecan without reducing the nut to crumbles. The hard part has been done for you with our fabulous Pecan Pie. *Dangerously Delicious!*



Instructions:

Allow pie to thaw. Enjoy cold *or* place a baking sheet in the oven on the lowest rack, and preheat to 350°. Wrap entire pie in aluminum foil and bake for 20 to 30 minutes, or until center of pie is warmed.

Please send any questions or comments to heistpies@gmail.com



HEIST PIES

Claudia, Happy Holidays from our
PIE OF THE MONTH CLUB

Patience and persistence are crucial when honing your lockpicking skills.

One wrong move, one tremor of your hand, and you've got to start all over again. That same dedication helps when crafting the perfect caramel for our Chocolate Caramel Torte. We've placed the caramel layer atop a chocolate shortbread crust, and below a velvety ganache, garnished with Utah-made sea salt. *Dangerously Delicious!*



Instructions:

Allow pie to thaw. Enjoy cold. If caramel center is too hard, place a baking sheet in the oven on the lowest rack, and preheat to 350°. Wrap entire pie in aluminum foil and bake for 5 to 10 minutes, or until center of pie is soft and pliable

Please send any questions or comments to heistpies@gmail.com