



Shipping - Corporate Gifting - Catering - Weddings



## About Papa C Pies:

### Quality Ingredients and Excellent Customer Service

My grandmother (Elsie) always made the most delicious apple pies. One year during the holiday season we asked her to write down her recipes. She couldn't do it! She said she didn't learn from a recipe – her mother (my great-grandmother) taught her by making pies with her. She said “you need to see and feel the ingredients come together”. The tradition was carried down from my dad (Papa C) to me. When you make something often enough and you love to make it, you don't need a piece of paper to tell you how.

If you are a fan of pie; it is truly our belief that Papa C Pies will take you back to your own childhood memories! So, from our family to yours, we hope you enjoy our products.

### Online:

[www.PapaCPies.com](http://www.PapaCPies.com)

### In Store:

99 Seaboard Ln #100, Brentwood, TN 37027

Mon - Friday 10am - 6:30pm

Saturdays 10am to 5pm /// Sundays: Closed

615-414-3435 Store Cell /// Chad Collier [Chad@PapaCPies.com](mailto:Chad@PapaCPies.com)



### PIES:

- Chess  
(It's a Southern Tradition!)
- Ghirardelli Chocolate Chess Pie
- Ghirardelli Chocolate
- Ghirardelli Chocolate w/ Pecans
- Southern Pecan  
(Traditional)
- Steeplechase Derby  
(Pecans, chocolate chips & bourbon!)

Ghirardelli® Chocolate



### FRUIT PIES:

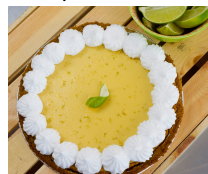
- Traditional Apple
- Apple / Blackberry
- Blackberry
- Blueberry
- Blueberry / Peach
- Cherry
- Mixed-Berry  
(Blackberry, Blueberry, Strawberry, Raspberry)
- Peach
- Strawberry Rhubarb
- Rhubarb

Apple Pie



### CREAM STYLE PIES: \*

- Key Lime
- Reese's Peanut Butter
- Coconut Cream
- Lemon Icebox
- Pumpkin
- Pumpkin Praline



Key Lime Pie

### SAVORY PIES: \*

- Spinach & Bacon Quiche
- Vegetable Quiche
- Roasted Red Pepper & Sausage Quiche
- Chicken Pot Pie
- Shepherd's Pie



Spinach & Bacon Quiche

### Sweet Treats:

- Yeast Cinnamon Rolls
- Kettle Cooked Peanut Brittle
- Fruit Cobblers
  - Blackberry, Blueberry, Cherry, Mixed-Berry, Peach, Strawberry Rhubarb, & Rhubarb



Local Pickup at our store!

Order on-line, Select your day and time for pickup (Often times same day!) & use our Drive Thru!

**NOTE: Some items have "Seasonal Availability"**

We can ship select pies to your home or office.  
Pies with an \* cannot be shipped.

Visit our website for additional pies & baked goods.  
[www.PapaCPies.com](http://www.PapaCPies.com)





## How to care for your freshly baked dessert pie

Your Papa C Pie comes to you fully baked and if your pie was shipped to you then it is room temperature stable. Actually your pie can't breathe & the flaky crust wants to absorb the moisture of the filling.

Remove the shrink wrap and let pie(s) sit on your countertop until consumed. You can refrigerate your pie or **Freeze your pie**. Place the pie in a Ziplock® bag to prevent freezer burn up to 30 days. We do not use any artificial preservatives in our pies and rely upon natural preservatives such as citric acid (lemon juice) and cinnamon.

**Pies sold at storefront that need to be refrigerated:** Key Lime, Lemon Icebox, Reese's Peanut Butter Pie, Pumpkin, Pumpkin Praline, Sweet Potato, & Coconut Cream.

**All Take n Bake Savory Pies:** (Pot Pies, Shepherds Pies, & Quiches) need to be kept frozen or refrigerated until time to bake.

**Warming your pie:** Our dessert pies are good at room temperature, but if you prefer them warm or to revive the crust on fruit pies; We encourage you to take the time to warm them in the oven as microwaves causes the filling to steam which makes the crust soggy. Remove any coverings and place on middle rack of oven. **Bake at 250° for 15-20 min or until thoroughly warm.** If the microwave is your only option, place a slice on a plate for 20-30 seconds. Do not place the tin in the microwave!

**Tastes great with Vanilla Bean Ice Cream!!!**

## SAVORY PIES - Heating Instructions

### Chicken Pot Pie Warming Instructions



Can be baked from **Frozen** or **Thawed**.

- Bake in middle of the oven at 400 degrees. (bake, not convection).
- **Dome foil over pot pie & bake 40 min.**
- Remove foil and brush top of crust with 1 egg (whisked), **Re-cut / open vent holes**. Continue baking until crust is golden brown, about **20 min** if pie was **THAWED** or **30 min** if **FROZEN**.
- Let pot pie rest 10 minutes before serving.

### Quiche & Shepherds Pie Warming Instructions:

Can be baked from **Frozen** or **Thawed**.

- Bake at 375° in middle of oven (Conventional not convection).
- Unwrap & arrange on baking sheet.
- **Dome foil over top and Bake for 40 min.**
- Uncover & bake an additional 20 min if pie was **THAWED** or 30 min if **FROZEN** until crust is golden brown or until center reaches 165°. Let quiche rest for 10min before serving.



Spinach & Bacon Quiche



Roasted Red Pepper & Sausage Quiche



Shepherds Pie

