

FUNDRAISING

BAKED-IN

*Goodness*



Special Touch  
BAKERY





## Cannoli

1



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

## Chocolate Peanut Butter

2



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

## Pecan

3



Whether you say pee-KAHN or pee-CAN, 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



4



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



5



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



6



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.



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## Pumpkin

7



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

8



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

9



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



10



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

All fruit pies are non-GMO.

## Bumbleberry



11



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.



## A BRIEF HISTORY OF OUR JOURNEY

1946

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

1982

Holy Childhood launches skill-building, 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.



1989

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

1990

We add more pies to our menu, more know-how to our bakers' skill sets, and more devotees to our fan base.

2002

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

2007

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

2017

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



## **Special Touch** **BAKERY**

**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**  
**585-359-BAKE (2253)**  
**[specialtouchbakery.org](http://specialtouchbakery.org)**