

PIE CLASS 1/18

Fruit pies from CRUST have earned a loyal following over the years and no wonder. Flaky crusts are shaped and crimped by hand. Real fruit is tossed with just sugar, tapioca and a splash of lemon juice; no canned fillings here! Every berry pie holds over 2 pounds of fresh fruit. Apple pies hold over 3 pounds of sliced apples. Having made thousands of pies since we opened our doors, we'd like to invite you into our kitchens for a hands-on pie class where you'll learn a few tricks of the trade. During class, enjoy our signature bread & butter with a glass of wine or beer!

Take Home:

Participants will leave class with a whole fruit pie ready to be baked at home.

What You'll Need:

An apron and a rolling pin.

If you have long hair, please bring a hair restraint.

A smile, an open-mind, and the excitement to learn!

Details:

January 18th, 2020

2pm - 4pm at CRUST

\$79 per Person

**Please note, this is not a redeemable ticket. Your name is on our Class Roster, we will check it off upon your arrival.
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