

Tabora Farm and Orchard

Pie Order Form 2017

1104 Upper Stump Rd, Chalfont 215-249-3016 www.tabora.farm

Traditional Apple – Hand mixed varieties of apples from our own farm, delicately balanced with spice.

French Apple Streusel – Apple pie topped with cinnamon sugar crumb and covered with sweet fondant.

Apple Raspberry – Sweet apples mixed with tart raspberries balances the pie very well.

Banana Cream – double boiled custard mixed with fresh bananas, topped with homemade whipped cream.

Blueberry – Local flash frozen blueberries offer the taste of summer any time of the year

Cherry – Classic cherry pie made with Montmorency sour cherries.

Coconut Cream – Toasted coconut with custard and fresh whipped cream

Coconut Custard – Homemade custard combined with sweet coconut and then baked to a light golden brown.

Key Lime – A sweet graham cracker crust merged with a tart lime filling, all homemade.

Lemon Meringue – Nothing from a can! From scratch lemon curd topped with from scratch meringue made in small batches guarantees delight! \$14.99

Mincemeat – An old fashion goodie that actually has meat mixed with raisins, apples in a sweet sauce.

Mixed Berry – A personal favorite. A perfect combination of strawberries, cherries, raspberries, blackberries, and blueberries.

Peach – Free stone peaches combine with an extra hint of butter in this delicious timeless pie.

