



Pie Bar Bourbon
Chocolate Pecan Pie.

Courtesy of Pie Bar



SAVORY PIES	
QUICHE.....	\$28
6" POT PIES.....	\$10
10" POT PIES.....	\$30
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DRINKS	
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+ FLAVOR SYRUP.....	\$.50
HOT TEA.....	\$2
SODA.....	50-\$2
WATER CUP.....	
WATER BOTTLE.....	
MILK.....	

L to R, Pie Bar staff Vivian El-Salawy, April Latham , Abby Smith and owner, Lauren Bolden, show some pie favorites. "Everyone contributes to the success of Pie Bar," Bolden said. "We are a team that supports each other."

Created with care: Pie Bar

By Margaret Waage • mwaage@cherokeetribune.com





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What began as a singular bake-it-yourself pie effort grew into a successfully crafted business for Lauren Bolden of Woodstock's Pie Bar. Bolden's pie-baking passion was first ignited when after baking a pie from scratch she realized how easy it was to use dough instead of ready made pie crust. "The results were what got me hooked into trying different types of pies," Bolden said.

"I was baking for fun. I enjoyed doing it and my husband helped to turn what was a hobby into a business," Bolden said. My passion has been fueled by other people who love baking and who love pie. It's something to connect with other people over, and it just happens to be pie."

Pie is the kind of food that can be enjoyed year-round; it's not just for sweet treats, Bolden said. There are sweet pies like pumpkin and sweet potato, and savory pies that make up a whole dinner like quiche or Shepherd's pies.

That's what Bolden set out to do with her pies. The idea was to create a product that not only delivered freshly made baked pies but Bolden sought to kindle the interests of pie baking to the masses.

Both Bolden and her husband Cody worked normal jobs, and Bolden sold pies at farmer's markets, weddings or local events.

"From there it took over our lives, and we established roots in Woodstock. When you become a part of the farmer's market community you get to bond with vendors and seeing regular customers. We originally weren't planning on a retail store right away. Our goal

was a small wholesale bakery, but we fell into the space, and once we signed the lease, we launched 30 days later," Bolden said.

Pie Provisions is a retail brand separate from Pie Bar. The idea for it came from customers who frequently asked about how they could learn to bake.

"We launched Pie Provisions in response to the interest in baking we got from Pie Bar," Bolden said. "Pie Provision helps people make pie at home and essentially allowed us to create goals outside of the store itself. Pie is the funnel that helps us connect with people."

In response to questions if they'll open up another shop, Bolden said, "We're focused on making sure every customer here is feeling served and our employees are achieving their goals with learning and spending their time in a valuable way." Bolden emphasized the feeling of taking care of the employee community because it's with their help that the operation runs smoothly.

For new pie varieties, Bolden says they sourced ideas from the community and peers through pie tastings, to test the market for new flavors. They honed in on which ones sold the best, and established a balance of featuring popular pies certain days of the week.

All these ingredients make up the whole in the business: pacing, trying new flavors, teaching staff, listening to customers.

"Pie making is intentional and the way we do things is to offer options but not to overwhelm anyone," Bolden says.



Apple Cranberry Crumble

Apple Filling: 6 cups apples (try a combo of Honeycrisp and Pink Lady Apples) 1 cup sugar 1 teaspoon ground cinnamon 1/2 teaspoon ground nutmeg 2 tablespoons all-purpose flour 1/2 cup cranberry sauce.

Crumble Topping: 3/4 cup all-purpose flour 1 1/4 cup quick cooking oats 3/4 cup light brown sugar, packed 1/2 teaspoon ground cinnamon 1/8 teaspoon coarse kosher salt 11 tablespoons unsalted butter, melted

Directions:

1. Make all-butter pie crust using Pie Provisions Pie Crust Mix.
2. Preheat the oven to 400° F.
3. Peel, core, and slice apples 1/4" thick. Combine the apples with the sugar, cinnamon, nutmeg and flour.
4. Add 1/2 cup cranberry sauce to apple filling. Stir to combine and set aside.
5. Prepare the crumble topping by blending the flour, quick cooking oats, light brown sugar, cinnamon and salt. Slowly pour melted butter on top of the dry ingredients. Stir to combine.
6. Pile the apple and cranberry filling into the bottom pie crust.
7. Using your hands, spread crumble topping evenly over the filling.
8. Bake the pie for 20 minutes on the middle rack.
9. Reduce the oven temperature to 375° F, and continue to bake for 30 minutes.
10. Reduce the oven temperature to 350° F. Rotate the pie 180° and bake for an additional 20 minutes.

The pie is ready when the crust is golden brown and the apple juices are bubbling slightly.

11. Once the pie is done, remove it from the oven and allow it to cool on the counter.

This pie will last in the refrigerator for 3 - 5 days.



To stop by for a slice of pie visit Pie Bar at
8720 Main Street, suite 130 in Woodstock or to check out
the full pie menu including savory pies, visit:
www.orderpiebar.com

For everything you need to know to make a pie at home, visit:
<https://pieprovisions.com/>

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