

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.

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.

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.

Strawberry Rhubarb

10



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

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.

All fruit pies are non-GMO.

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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.

