

LIVE AND LET PIE

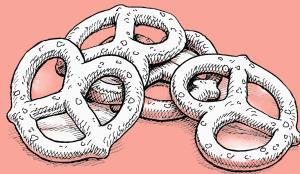
Buttermilk Pie, A Classic

With roots in England and deep ties to the American South, buttermilk pie became a staple thanks to simple pantry ingredients and plenty of buttermilk. Often called a “desperation pie,” it’s proof that the most humble ingredients can create something truly special — silky, sweet, and just a little tangy.

Spruce It Up

Try any OR all of these variations to your Buttermilk Pie filling.

- Browned Butter
- Fresh Blueberries
- Fresh Cranberries
- Chopped Pecans
- Chocolate Chips OR Cocoa



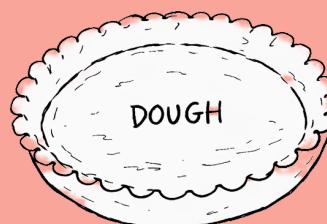
Pretzels - Love Them?

Craving those holiday pretzels in your crate? The recipe lives exclusively in our VIP section. Make them your way — skip the chocolate, add toffee bits, fold in pecans, or mix and match. Sweet, salty, and made to be customized.

A Perfect Crust *Spoiler, It's A Mix*

Let's talk crust. We start with a Jiffy pie crust mix — and we're not shy about it. It's our go-to base because it delivers a tender, flaky crust every single time. All you do is add water, and once baked, no one can tell the difference between this and a fully homemade crust. Truly.

We believe in working smarter where it counts, so we can focus our attention on what really makes this pie shine: the filling.



Holiday Q&A

Christmas Movie

AUDREY: Christmas Vacation/White Christmas
LINDSEY: White Christmas

Cookie

AUDREY: Cranberry Pistachio
LINDSEY: Chocolate Crinkle

Tradition

AUDREY: Decorating the tree & watching White Christmas to kick off the season
LINDSEY: Walking downtown through the lights

Holiday Candy

AUDREY: Homemade Fudge w/ Pecans
LINDSEY: Ferrero Rocher

It's A Wonderful World of a Pastry Mat Our Favorite Multitasker

If you've ever rolled dough on a floured counter (and then spent forever cleaning it up), meet your new favorite tool. This silicone pastry mat is endlessly useful — perfect for rolling pie dough, rolling/cutting biscuits, cooling no-bake cookies, tempering chocolate. Even lining pans for sticky bakes, we're talking nachos, granola, pizza.

Non-slip, easy to clean, and made for everyday use, it's one of those tools you'll wonder how you ever baked without.

Pie Plate

Our deep dish pie plate is meant to do so much more than just pies. Of course, it's perfect for classic pies, but it's just as great for cookie cakes, quiches, tarts, and brownie cakes with perfectly baked edges. One pan, countless ways to use it.



Made with Love,

Birdy & Pretzels