



Holiday Cookie Boxes

MADE FOR CELEBRATING

Family Favorites & Festive Classics

I bake a variety of holiday cookies using cherished family recipes and a few new favorites. While only a few are pictured here, I offer many delicious options – all handmade with love.

Some seasonal specialties include:

- Turtle Caramel Cookies
- Frosted Sugar Cookies
- Grinch Cookies
- No-Bake Peanut Butter Oat Cookies
- Almond Cookies, & more!

*Starting at \$15 Per Dozen



With 30 years of experience in art, jewelry, and baking, I focus on creating one-of-a-kind, handmade treasures – both beautiful and delicious. My home studio allows me to pour creativity into every piece, from sweets and gifts to jewelry and home decor.

Follow along on Facebook and Instagram @karensstudiosweets to see more of my creations.

KAREN HARGRAVE

Owner & Artist

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Follow me @karensstudiosweets

Proudly accepting these payment options:

Venmo: @karensstudiosweets

PayPal: Khargrave26@gmail.com



Karen's Studio & Sweets

because every day is a special occasion



A delightful small-batch home bakery specializing in homemade treats made from beloved family recipes



Timeless Recipes & Family Favorites

SIGNATURE BAKED GOODS

Eddie's Big M Giant Sour Cream Chocolate Chip Cookies

A cherished recipe from my parent's grocery store/bakery, where I worked through high school. Bigger than a scone and more satisfying than a cookie, these tender treats are perfectly sized for indulging yourself or sharing with someone special.

Single \$5 | Dozen \$48

Grandma's Carmelitas

A treasured family recipe from my grandmother, perfected over the years by my cousin Beth. With layers of oats, caramel, and chocolate, these bars are rich, gooey, and full of memories. Generously cut.

Single \$3 | Dozen \$28

Bakery-Perfect Oatmeal Cookies

After testing countless recipes while working at a local bakery, I finally found "the one." These oatmeal cookies can be made with chocolate chips, raisins, or both — you choose! Large, chewy, and baked to perfection.

Single \$3 | Dozen \$28



Cake it to the Limit

CAKES • COOKIE CAKES • ICE CREAM CAKES

Custom Celebration Cakes

From my training at Marble Slab Creamery to years of decorating imaginative birthday and decorative cookie cakes for my boys, I've created everything from a dump truck dirt cake and fish to whimsical creatures. Every cake is handmade with care and creativity, making them perfect for celebrations of all kinds

*\$22 - \$50



Fudgy Brownies

A recipe from my dear friend Maggie, first shared back when our kids were little. We baked these brownies for nearly every play date—rich, fudgy, and full of chocolate decadence.

Single \$3 | Dozen \$28

Crazy Good First-Class Cupcakes

Inspired by an Atlanta bakery and perfected by my sister-in-law Robin, these cupcakes live up to their name. With a generous frosting-to-cake ratio (a must in my kitchen), they're pure cupcake perfection.

Single \$4 | Dozen \$38

Chewy Goopy Chocolate Chip Cookies

A chewy twist on the classic Tollhouse recipe. My cookies are large, soft, and extra gooey — though if you prefer them crispy, just let me know when you order. Either way, they're a family favorite!

Single \$3 | Dozen \$28

Sugar-Dusted Pumpkin Muffins

Simple, moist, and full of flavor, these pumpkin muffins are dusted with confectioners' sugar for just the right touch of sweetness. A cozy choice for breakfast or a treat any time of day.

2 for \$3 | Dozen \$15



Rise & Shine

FRESH STARTS

Joel's NY Bagels

My son Joel is an incredible cook, and these bagels are his specialty. After years of perfecting the recipe, he taught me how to make them—and now I get to share them with you. Choose from classic plain or cinnamon sugar with a crunchy topping.

Plain Bagels 6 for \$9 | Cinnamon Sugar 6 for \$12



A Slice of Home

SEASONAL FLAVORS

Scratch-Baked Pies

From exceptional crusts (*or so I've been told*) to rich, flavorful fillings, homemade pies are my specialty. Fan favorites—Blueberry, Blackberry, Mississippi Mud, Dutch Apple, and Tollhouse Cookie Pie—are each baked from scratch, meant to be shared and savored. It was my pies that earned me the honor of being welcomed as a true Hargrave.

*Starting at \$20

*pricing may vary based on size, ingredients, and decoration