

SWEET PIE STORAGE

PIE FAMILY	STORAGE	BEST WITHIN	FREEZE	TRAVEL	BEST SERVED
FRUIT PIES Ex: Apple Streusel, Blueberry Crumble	In the Refrigerator	5 – 7 Days	YES	YES	“All the Way” (Warm with Ice Cream)
CHESS +NUT PIES Ex: Brown Sugar Chess, Bourbon Pecan	In the Refrigerator	5 – 7 Days	YES	YES	Cold or “All the Way” (Warm with Ice Cream)
CUSTARD PIES Ex: Pumpkin Crumble, Blueberry Buttermilk	In the Refrigerator	5 – 7 Days	YES	YES	Cold
CREAM PIES with Cookie Crust Ex: Peanut Butter Cream, Key Lime	In the Refrigerator	5 – 7 Days	YES	YES	Cold
CREAM PIES with Pastry Crust Ex: Coconut Cream, Chocolate Cream	In the Refrigerator	2 – 4 Days	NO	NO	Cold

FROZEN SWEET PIES: How to Freeze, Thaw & Re-Crisp Your Pie

How to Freeze + Reheat Fruit Pies, Chess + Nut Pies, Custard Pies:

1. Place pie inside pie box and freeze overnight (approximately 8 hours). You want the pie to freeze completely through.
2. Once the pie is completely frozen, remove from the pie box and wrap tightly in plastic wrap and then foil. Label and date your pie.
A frozen pie can be left in your freezer for approximately 6+ months.
3. The night before serving, remove pie from the freezer, unwrap, and thaw in your refrigerator overnight (approximately 8 hours).
You want the pie to thaw completely.
4. You can re-crisp your pie in a 350 F oven for 15 – 25 min to remove the chill.
5. Serve & Enjoy!

How to Freeze + Serve Cream Pies with a Cookie Crust:

1. Place pie inside pie box and freeze overnight (approximately 8 hours). You want the pie to freeze completely through.
A frozen pie can be left in your freezer for approximately 6+ months.
2. The night before serving, remove pie from the freezer and thaw in your refrigerator overnight (approximately 8 hours).
You want the pie to thaw completely.
3. Serve & Enjoy!

FRESH SWEET PIES: How to Enjoy Your Pie Warmed Up (if recommended!)

1. Keep the pie refrigerated until time to serve.
2. We recommend slicing the pie COLD and then reheating individual slices in the microwave for 20 – 30 seconds or until warm.
3. Top with vanilla ice cream + enjoy!