




# PIE LOVE

Care and tips to enjoy every last bite of your GT Pie!



## FRUIT PIES

-  We do NOT recommend refrigeration.
-  Remove all packaging, including bag, and store in pie box or clear container provided.
-  If left at room temperature, best enjoyed within 3 days.

*To Reheat:* Remove from box and warm in a 350° oven for 25-30 minutes.

*To Freeze:* Keep pie in the bag and freeze inside pie box or clear container for up to two months.

*To Thaw:* Allow to thaw at room temperature at least 8 hours prior to serving (4 hours for mini pies).

*Our Pies  
Love To  
Be Warm!*

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# GANACHE, PUMPKIN, PECAN & CREAM PIES

- ♥ Refrigerate pie upon arrival.
- ♥ Keep Pie in plastic container.
- ♥ Best enjoyed within 3 days.
- ♥ DO NOT REHEAT PUMPKIN & PECAN PIES.

*To Freeze:* Keep pie in its plastic container and freeze for up to two months

*To Thaw:* Allow to thaw in the refrigerator at least 12 hours prior to serving (4 hours for mini pies).

# CAKES & CHEESECAKES

- ♥ Carrot cake and cheesecakes need to be refrigerated upon arrival. Each can be frozen in its original package. Thaw in the refrigerator 8 hours prior to enjoying.

# POT PIES

- ♥ Freeze in original packaging upon arrival

*To Bake:* Bake in a 375° oven for 1-1/2 to 2 hours\* until top is golden brown and internal temperature reaches 190°.

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\*all ovens bake differently so times and temperatures may vary