

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 225° oven for 20-30 minutes (15-20 minutes for mini pies).

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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866-444-7437

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°.

PASTIES

♥ Freeze in original packaging upon arrival

To Bake: Place on cookie sheet. Bake in a 375° oven for 45-50 minutes* or until internal temperature reaches 165°.

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*all ovens bake differently so times and temperatures may vary