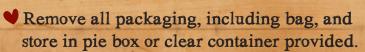
PIE LOVE •

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



FRUIT PIES =

♥ We do NOT recommend refrigeration.



♥ 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 haw: Allow to thaw at room temperature at lest 8 hours prior to serving (4 hours for mini pies).



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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°.

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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