

BAKING INSTRUCTIONS



STRAWBERRY RHUBARB PIE

Unbaked Frozen Pie: See postcard for baking instructions

Fresh-Baked Pie:

Will last up to 4 days in total (2 days on countertop & an additional 2 days in the fridge)

Cover pie with overturned bowl, saran wrap, or tin foil

Can be frozen for 4-6 months

To reheat frozen baked pie: thaw at room temperature and reheat at 350°, 20-30 minutes (until warmed through)

BUMBLEBERRY PIE

Unbaked Frozen Pie: See post card for baking instructions

Fresh-Baked Pie:

Will last up to 4 days in total (2 days on countertop & an additional 2 days in the fridge)

Cover pie with overturned bowl, saran wrap, or tin foil

Can be frozen for 4-6 months

To reheat frozen baked pie: thaw at room temperature and reheat at 350°, 20-30 minutes (until warmed through)

RHUBARB CREAM CRUMBLE PIE

Fresh-baked pie will last up to 4 days

Must be covered & refrigerated same day as received

Crumble Pie ***does not freeze well*** as its consistency & texture change when frozen

MOLTEN CHOCOLATE PIE

Method 1: Defrost Frozen Pie

Let the pie defrost on the counter for 6-8 hours & serve at room temperature

Method 2: Reheat Frozen Pie

Preheat the oven to 350 degrees & let the pie warm in oven for 10-15 minutes