

# 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)

## SOUR CHERRY PIE

Same as above Bumbleberry Pie instructions, however the Sour Cherry Pie may take slightly longer to bake.

## 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