

The Best Way to Keep Pie Fresh until your Holiday Dinner



HEART AND HOME BAKERY

heartandhomebakery.com



Homemade pie tastes way better than pie from the grocery store

But you don't want to bake the holiday pies

Even if you did, by the time you went and bought all the stuff to make it, you'd spend just as much money as buying the pie already made

It's ok to feel guilty buying your holiday pies.

You know what? You're still an awesome Mom.

Here's your guide to serve homemade pie that is as fresh as possible:

Your Guide to Serving the Freshest Homemade Pie

Pecan & Pumpkin Pies



- Best to keep refrigerated ~ up to 4 days
- Pumpkin pie does not freeze well
- Pecan pie can be frozen up to 3 months

Your Guide to Serving the Freshest Homemade Pie

Cream Pies



- Must be refrigerated
- Will keep in the refrigerator 7 days
- Does not freeze well

Your Guide to Serving the Freshest Homemade Pie

Fruit Pies



- Frozen ~ up to 4 months
- Refrigerator ~ 7 days
- Room Temp ~ 2 days

Your Guide to Serving the Freshest Homemade Pie

How to prepare a frozen fruit pie for eating

1. Unwrap & allow to sit at room temp for 3 hrs
2. Warm in 350° oven for 25-30 min.





We're excited to meet you!

Heart and Home Bakery

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Bakery Hours:

Wednesday-Friday: 6am-3:30pm

Saturday: 6am-1pm

www.heartandhomebakery.com