

# *Frequently Asked Questions*

- Q. I've just received my Pie Peddler Pies. How do I bake them?
- A. Pie Peddler pies are delivered to you fresh baked. The baking is already done. All you need to do is cut and serve the pie.
- Q. Can these pies be reheated?
- A. Do not try to reheat cream pies. The fruit and pecan pies can be reheated. They can be warmed in a 200 degree oven for approximately 10 minutes. Microwave heating by the slice is possible. Do not attempt to microwave any pie using the metal pie pan. Heat to your desired temperature.
- Q. Why are the pies delivered without pressure-freeze wrapped cellophane?
- A. Our pies are fresh baked. Sealing would crush the pie and make it sweat. We take great pride in our product and want it to be delivered to you in the most delectable condition.
- Q. How long do the pies last?
- A. The life of the pie depends on the type and means of storage. All the pies have a shelf life without refrigeration or freezing.
- Q. What is the shelf life of the pies?
- A. Shelf life of our fruit pies is 4 to 5 days. Shelf life of Cream pies is 3 to 4 days. Shelf life of our Pecan pie is 10 to 14 days.
- Q. How long do the pies last if refrigerated?
- A. Our pies will last 2 to 3 days longer than shelf life if refrigerated.
- Q. Can the pies be frozen and for how long?
- A. Yes. Pie Peddler Pies can be frozen for 2 to 3 months. The Pie Peddler Box is designed to withstand freezer temperature while providing maximum protection to the pie. If you freeze the pie the day it is delivered to your organization, full shelf life will be retained once you thaw the pie.
- Q. I froze my pie and am taking it out of the freezer for dinner tonight. What should I do?
- A. Take the pie out of the freezer and let it thaw to room temperature. You should allow at least 3 to 4 hours for cream and fruit pies. Allow 5 to 6 hours for a pecan pie.
- Q. Do you use fresh fruits in your fruit pies?
- A. We never use canned fruits. All Pie Peddler fruits are flash frozen from growers located across the United States. Once thawed, flash-frozen fruits are as fresh as the day picked.