

Pie Storing & Handling Tips

Storing Information

A fruit pie stored covered in the refrigerator can last for up to seven days, according to the USDA. However, for the best quality, it is recommended to eat it within about four days, as texture and flavor are optimal during this time. If a pie contains custard, eggs, or dairy, it should be refrigerated and eaten within 2 to 3 days.

Fruit pies

- **Refrigerated:** Store covered in the refrigerator for up to seven days, with the best quality within four days.
- **Room temperature:** You can leave a fruit pie at room temperature, loosely covered, for up to two days before refrigerating.

Sissy's Pies are baked with butter but do not include other dairy/eggs.

Butter baked into a pie can generally be left at room temperature for up to two days, as long as the pie does not contain other dairy or perishable ingredients such as eggs, cream, or milk. **Sissy's Pies do not include eggs, cream, or milk.**

How to Freeze a Baked Pie

To freeze a baked fruit pie, let it cool completely, then wrap it tightly in plastic wrap followed by foil or place it in a freezer bag. To use it, reheat it from frozen by placing it in a preheated oven, covering the crust edges with foil to prevent burning.

How to freeze a baked fruit pie

1. Cool completely: Allow the pie to cool entirely on a wire rack.
2. Wrap tightly: Wrap the cooled pie first in a layer of plastic wrap, then add a second layer of aluminum foil. Alternatively, place it in a large, sealed freezer bag.
3. Label and freeze: Mark the outside of the packaging with the date and contents, then place it in the freezer.

How to Use a Frozen Baked Fruit Pie

- Preheat the oven to 375°F.
- Remove packaging: Take the pie out of the freezer or plastic wrap.
- Cover crust edges: Place foil around the edges of the crust to prevent them from burning and bake for 25-30 minutes, or until the center is soft and the filling is warm..
- Baked from frozen: Place the frozen pie on a baking sheet (to catch any drips)

Best Way to Reheat A Fruit Pie

The best way to reheat a fruit pie is in the oven at 250°F for about 15 minutes for a whole pie, or on a lower temperature for a slice, to keep the crust flaky. For a quicker but less crispy result, use the microwave in 30-second intervals, and place the slices on a microwave-safe plate.

Oven

- Whole pie: Preheat oven to 250°F. Place the pie on a baking sheet to catch any drips. Heat for about 15 minutes, or until the crust is golden brown and the filling is warm.
- Slice(s): Wrap slices individually in foil and place in a cold oven. Set the oven to 375°F and bake for about 6 minutes, or until warm. Alternatively, place a slice on a baking sheet and reheat at 225°F to 250°F for 8-10 minutes.

Microwave

- Place a slice of pie on a microwave-safe plate.
- Heat in 30-second intervals until warm, which may take 60-90 seconds for a single slice.
- Be aware that the crust will likely become soggy. You can try to crisp it up by placing it under the broiler for a few minutes after microwaving.

Air Fryer

- Preheat the air fryer to 350°F.
- Wrap a slice or two of pie in foil.
- Air fry for 5-7 minutes, or until the filling is warm

