



### **Thank you for buying a Pie Heaven pie.**

Handmade from scratch with superior all natural ingredients and no preservatives as well as lots of organics.

**If it's not a great pie, let us know. We'll gladly refund your money. We mean it.**

If you love it, please tell everyone. Review us on Yelp, Facebook, Google+, Instagram, TripAdvisor....

### **HEATING AND STORING**

Store pies in the refrigerator up to 3 days. . You can keep custard or fruit pies on the counter for a day or two, unless your pets tend to self-serve. Refrigerate cream pies.

You may **freeze**, then **thaw** 1 ½ days **in fridge**.

**Reheating:** Ovens vary so times are approximate.

**DESSERTS:** If you like your pie warm, we suggest you **slice it while it's cold** then warm it in the oven at 400 degrees for about 12 minutes for a slice, 30-ish minutes for whole pies. A loose piece of foil is good to protect crust.

**POT PIE** microwave discouraged. **Preheat oven to 400.**

1. Line a baking sheet with foil to catch bubble over.
2. Keep pie (in it's original pan) and place on the foil lined baking sheet in the oven.
3. Heat for 30-ish minutes for whole chicken pie. 17 minutes for single serving . Internal temp of 120 is perfect. If crust is getting too brown. Cover loosely with foil

**CHILI IN CORNBREAD** 400 degree oven Loosen the foil wrap and heat until 120 degrees ( about 20 min for small, 30 for large)

**QUICHE:** Protect crust with loose foil. **Preheat oven to 350.** Heat for about 30 min. for whole pie, 15-ish minutes per slice until internal temp is 120. OK to microwave a slice for about 1 minute, then finish in oven for about 7 mins to refresh the crust.

**SHEPHERD'S PIE** Preheat oven to 350 degree. Heat uncovered for 20 minutes for single serve size, 35 minute for full size pie ( until tips of potatoes are brown and cheese is melted)

**TURKEY & DRSSING WITH GRAVY** Preheat oven to 350. If frozen, thaw overnight in fridge. Loosely cover. Heat for 30 minutes or until 130 degrees in center and gravy is bubbly. Heat biscuits seperately for about 10 minutes.

**Thanks for your business and God Bless you and yours.**

Anita, Linda and the rest of the team at Pie Heaven Bakery Cafe  
1980 Mayport Road ,Atlantic Beach, Florida

**904-524-7274 [www.Pieheavencafe.com](http://www.Pieheavencafe.com) [Facebook.com/pieheavenbakerycafe](https://www.facebook.com/pieheavenbakerycafe)**



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### **Unbaked frozen pies**

#### **Pot Pie:**

1. Line baking sheet with non-stick foil and put in the oven.
2. preheat oven to 425
3. **Place pie on hot baking sheet and** bake about 55 minutes for large pie, 35 min for small one or until crust is golden brown.

If edges brown too early, make a foil rim

#### **Fruit pie:**

1. Line baking sheet with non-stick foil and put in the oven.
2. preheat oven to 425
3. Place pie on the hot baking sheet and bake about 25 minutes .
4. Turn oven down to 375 and bake about 45 more minutes ,until crust is golden brown and juices are bubbling. It could take up to 15 to 20 more minutes

If edges brown too early, make a foil rim.

#### **Aussie meat pies:**

1. preheat oven to 375
2. line baking sheet with parchment
3. Bake pies on the parchment lined sheet about 30 minutes until crust is golden brown turn them over after about 20 minutes.

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