

Reheating instructions:

Pies:

Refresh pies in their aluminum pans in a 325-350 degree oven.

Small pies for 8-10 min, allow to cool and reset for at least 10 minutes before serving.

Large pies for 15-20 min, allow to cool and set for at least 20 minutes.

Note large berry pies and peach pies will be loose if sliced while still warm, we recommend letting those flavors set for an hour or more once refreshed for a cleaner slice. Apple pie will hold its shape while still warm so it can be cut and served immediately.

Savory Tarts and Biscuits:

Refresh the oven at 325-350 degree for 8-10 minutes.

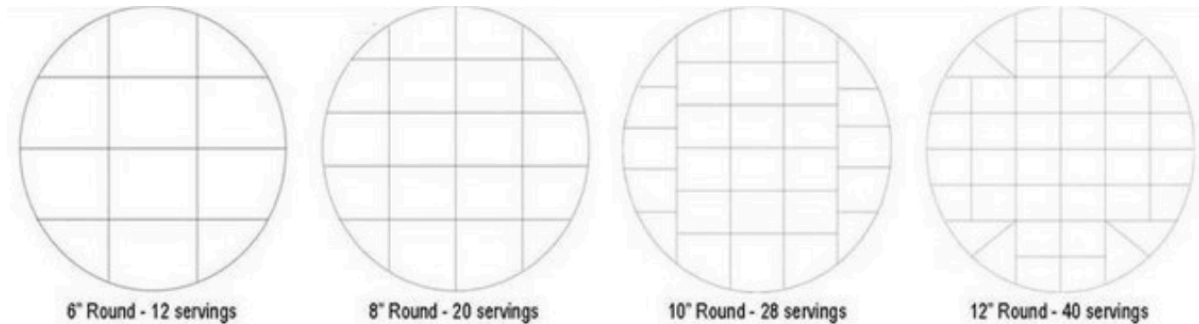
Quiche:

Refresh pies in their aluminum pans in a 325-350 degree oven.

Small quiche for 8-10 minutes, let cool for 5 minutes before serving.

Large quiche for 25-30 minutes, let cool for 5 minutes before serving.

Cake Portion Chart- 1.5 in x 2 in serving



For best flavor and texture let your cake rest at room temperature for a few hours before serving. Larger cakes and nut cakes may need additional time to warm up. Short on time? Cut your cake and let slices warm on a plate for 20 minutes before serving. If you will not be enjoying your cake on the day it was purchased, please keep chilled.

Cake Cutting Instructions:

1. Cut a strip of cake down the side. See picture 1
2. Using a cake spatula, gloved hand or other utensil, gently lay the strip on its side. See picture 2
3. Cut the strip into pieces following chart above. See picture 3
4. Using a spatula and knife, serve the cake slices on to plates. Enjoy!

Picture 1



Picture 2



Picture 3

