



**Zionsville**  
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Zionsville, IN 46077  
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## Pie Information

### To Purchase:

Order online [www.mysugarpie.com](http://www.mysugarpie.com). Please allow 48 hours to schedule your pie pick up at the pie shop.

### To Ship a Pie:

For pie shipments, please allow 1 week notice before the day of pie shipment. Pie shipments are shipped on Tuesdays and Wednesdays each week. Sugar cream pies, fruit pies, and "Other Favorites" pies can be shipped. **Cream pies do not ship.** These pies are listed under "Cream Pies" on our website: [www.mysugarpie.com](http://www.mysugarpie.com).

### Preserving your Fresh Pie:

Upon receiving your **fresh fruit** or "other favorite" pie, you may leave it in the box in a cool, dry place for up to 3 days. If you will not be enjoying your fresh pie right away, you should refrigerate it for up to 6 days. You may also freeze your pie wrapped in plastic wrap inside a large freezer bag or inside the pie box. **Cream pies are best eaten the day of pick up.** You should refrigerate them for 1-2 days after the pick up day. Freezing is not recommended for our cream pies. Sugar cream pies and all other pies from our "Other Favorites" list do ship and can be frozen and reheated.

### For Pie Reheating:

Reheating Cream pies is not recommended. **Cream pies do not ship.**

Reheating Fruit pies, sugar cream pies, and other favorite pies- Wrap entire pie in aluminum foil and bake at 325-350 degrees for 20 minutes-60 minutes or until filling in middle of pie is warmed and top crust or topping is crispy. If you would prefer microwaving, allow pie to thaw first. Microwave an individual slice of pie for 10-20 seconds to warm it. **If the pie is frozen, allow it to thaw.** You may unwrap the pie, return it to the pie box, and allow to thaw overnight in your refrigerator. Follow reheating directions from above.