

Pie Storage

COUNTER OR FRIDGE? WHERE TO STORE YOUR PIES

Whether you're cranking out all the pies for the winter holidays (and are then faced with the question of where to keep them all), or you are making a single beautiful pie to bring to a hot summer gathering, keep your pies food safe with these storage guidelines. Note that some perishable commercial pies include preservatives, so when purchasing pies, check the label for their specific storage instructions.

FRUIT PIES MADE WITH SUGAR: Fruit pies (apple, berry, etc.) can be kept at room temperature up to 2 days and thereafter wrapped loosely and stored in the refrigerator for up to 2 more days. Or, put them straight in the fridge for up to 7 days. Fruit-with-sugar pies can also be frozen: Place uncovered in the freezer until frozen solid, then wrap well and return to the freezer for up to 4 months.

FRESH FRUIT, CUSTARD, CREAM, AND CHIFFON PIES: Refrigerate promptly after cooking and cooling, and keep in the fridge until ready to serve. Store in the refrigerator for up to 4 days. These pies don't freeze well.

PUMPKIN, PECAN, AND OTHER PIES MADE WITH EGGS: Store these pies in the fridge for up to 4 days. Pumpkin and pecan pies keep moderately well in the freezer up to 2 months, but they may get a soggy crust or the filling may separate somewhat. Thaw these frozen pies in the refrigerator.

PIES MADE WITH SUGAR SUBSTITUTE: Lack of sugar shortens the life of these pies, which are best consumed in 1-2 days. Store in the fridge. They can be frozen in an airtight container, or well wrapped in plastic or foil, for up to 2 months.

For more information, visit <https://www.foodsafety.gov/food-safety-charts/cold-food-storage-charts> or contact your local Cooperative Extension service.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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