Give pie slices their own measured leftover space

A printable slice-height and container-clearance check. Use the free printable with the steps below. Compare the optional supply only if you need it.

Materials: An example pie slice or paper footprint; ruler; clean food container and lid; printable fit check

1. Measure the real portion

Measure the slice's length, width and tallest point without contaminating the food. You can make a paper footprint first. The container's external dimensions do not tell you its usable interior space.

2. Allow room for the lid

Check that the slice can sit level without crushing its crust or touching the lid. Account for decorative toppings. Use another portion size or suitable container rather than forcing the slice into an undersized box.

3. Pack and label appropriately

Use the pie's own refrigeration and storage directions, especially for custard or dairy fillings. Mark the contents and preparation date. The worksheet is a fit aid, not a universal shelf-life or oven-safety instruction.

Source / recipe: USDA leftovers and food-safety guidance

Keep perishable food cold and follow actual recipe, food and container instructions. Use the worksheet to organize ingredients and serving arrangements.

Your printable workspace

Slice length / width / height

Usable container / lid clearance

Pie type / refrigeration directions

Use suitable items you own. Check exact recipe, material and product directions.