

BAKING INSTRUCTIONS



STANDARD INSTRUCTIONS

APPLIES TO: BUMBLEBERRY, STRAWBERRY RHUBARB, APPLE, APPLE CRANBERRY, APPLE CRUMBLE

UNBAKED FROZEN PIE: PREPARATION

1. Make an egg wash by combining 1 egg and 1/2 cup of milk*
2. Using a pastry brush, apply a light coat of egg wash
3. Sprinkle pie with sugar, avoiding the hearts (hearts will burn with sugar on them)*
4. Place your pie on a parchment lined baking sheet and pop it in the oven!

*Omit for tarts and crumble pies

CONVENTIONAL OVEN BAKING INSTRUCTIONS

1. Preheat oven to 425°F
2. Bake from frozen at 425° for 20 minutes, then reduce to 350°
3. Bake for another 90-100 minutes, until the pie is golden brown and the filling is bubbling up
4. Ideally, allow to rest for 2 hours before serving
5. Baking tip: ***The key is delicious, ooey, gooey, and thick bubbles!***

Can remain frozen for 4-6 months

FRESH-BAKED PIE:

Will last up to 4 days in total (2 days on counter top & an additional 2 days in the fridge)

Cover pie with overturned bowl, saran wrap, or tin foil

To reheat frozen baked pie: thaw at room temperature and reheat at 350°, 20-30 minutes (until warmed through)

MOLTEN CHOCOLATE PIE INSTRUCTIONS

Pie is best served slightly warm with whipped cream!

Simply reheat in the oven at 350° for 10-15 minutes

Pie can be frozen; simply wrap it tightly in saran wrap or tin foil to keep it fresh

Thaw frozen pie on counter for 6-8 hours, then warm in the oven