

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

STRAWBERRY CHEESECAKE PIE INSTRUCTIONS

Using a clean, sharp knife, cut into slices for serving. For neat pieces, wipe the knife clean between each slice.

Cover and store cheesecake pie in the refrigerator for up to 5 days. ***Pie cannot be frozen.***

HAND PIES

Freshly-baked hand pies can be kept on the counter for 2 days, or up to 5 days in the fridge

For more longevity, hand pies may be frozen & reheated to serve

REHEATING:

1. Place frozen hand-pies on parchment-lined cookie sheet
2. Warm in the oven at 350° for approximately 15 minutes
3. Enjoy!

TAKE & BAKE CHICKEN POT PIE

PREPARATION:

1. Make an egg wash by combining 1 egg & 1/4 cup milk or cream
2. Using a pastry brush, apply a light coat of egg wash to the entire pie
3. Place the pie on a parchment-lined cookie sheet

BAKING INSTRUCTIONS:

1. Preheat oven to 425 degrees Fahrenheit
2. Place prepared frozen pie in the oven
3. Bake for 20 min at 425 degrees, then reduce temperature to 350 degrees
4. Bake for an additional 90-100 minutes at 350 degrees; until pie is golden brown and filling is thick and bubbly
5. Allow pie to rest for a minimum of 15 minutes
6. Slice and enjoy!

Leftovers may be refrigerated & reheated... *If you're lucky enough to have any!*

