

## **BAKING INSTRUCTIONS – Fruit Pies**

KEEP FROZEN \*BAKE BEFORE SERVING

*Apple \* Dutch Apple \* Cherry \* Peach \* Strawberry Rhubarb*

*Blueberry \* Blackberry \* Black Raspberry*

Keep pie frozen until ready to bake. 1) Preheat oven to 425 degrees (gas), 390 degrees (electric), or 350 degrees (convection). **It is critical to have a hot oven.** 2) Remove plastic packaging. Leave pie in its aluminum tin and place it on a baking sheet to catch boil over and assist in baking. 3) Brush top crust of pie with egg or milk wash for better browning; sprinkle with coarse sugar if desired. Do not brush crimped edges. 4) Use a sharp knife to cut 4 one-inch slits in the top crust to allow steam to escape. 5) Bake 55-65 minutes in gas or electric oven (45-55 in convection oven). 6) Check pie edges after the first 35-40 minutes. If it is browning too quickly, cover edges with foil or a crust shield. Continue baking. 7) At 50 minutes, check pie every 5 minutes. When crust is golden brown, and filling starts to bubble in the center, pie is done. Remove from oven and cool on a wire rack for 4 hours before slicing. Store at room temperature for up to 3 days, or refrigerate for up to 5 days.

## **BAKING INSTRUCTIONS – Cobblers/Crisps**

KEEP FROZEN \* BAKE BEFORE SERVING

*All sizes Apple or Cherry Crisp \* All sizes Peach or Blackberry Cobbler*

Keep crisp/cobbler frozen until ready to bake. 1) Preheat oven to 425 degrees (gas), 390 degrees (electric), or 350 degrees (convection). **It is critical to have a hot oven.** 2) Remove paper or foil lid. Leave crisp/cobbler in its aluminum tin and place it on a baking sheet. 3) If desired, brush top crust with egg or milk wash for better browning; sprinkle wash with coarse sugar to taste. 4) Bake 55-65 minutes in gas or electric oven (45-55 in convection oven). 5) At 45 minutes, begin to check top crust every 5 minutes. When crust is golden brown, crisp/cobbler is done. Some juices may bubble up through crisps. 6) Remove from oven and let cool at least 2 hours before serving. Store at room temperature for up to 3 days, or refrigerate for up to 5 days.

**\*PIES, CRISPS, AND COBBLERS MAY CONTAIN TRACES OF EGGS, PEANUTS, AND PECANS.**

**ALL ITEMS CONTAIN MILK, WHEAT FLOUR, AND SOY.**

# THAWING INSTRUCTIONS –SPECIALTY AND CREAM PIES

KEEP FROZEN\*\*\*THAW IN REFRIGERATOR BEFORE SERVING

*Pecan \* Pumpkin*

*Lemon Meringue \* Coconut \* Chocolate \* Butterscotch \* Banana \* Peanut Butter*

*Chocolate Peanut Butter \**

Store pie in the freezer until ready to thaw and use. 1) To thaw, place pie in the refrigerator for 24 hours before serving. 2) DO NOT REFREEZE PIE AFTER THAWING. 3) Store thawed pie in the refrigerator. Use within 5 days. 4) Do not refreeze.

**\*PIES MAY CONTAIN TRACES OF EGGS, PEANUTS, AND PECANS.**

**ALL PIES CONTAIN MILK, WHEAT FLOUR, AND SOY.**