

Pie Baking & Handling Guide



Preheat Oven & Sheet Pan

Prior to baking, place a sheet pan in the oven and preheat the oven and pan to:

Convection Preheat 400°F / Conventional Preheat 425°F



Keep Frozen Until Ready To Bake

Remove pie from freezer. Remove from carton and remove overwrap. **If there are cracks in the dough, rub frozen dough with fingertip and a little warm water to "mend" it back together.*



Egg Wash Top of Pie

Immediately egg wash the top of the unbaked fruit pie - not the crimped edge - with a mixture of 2 parts egg to 1 part water.



Prepare Pie For Baking

Cut 4 slivers into the dough at 3,6,9 and 12 o'clock positions to allow steam to escape during baking.



Pan & Bake

Carefully remove hot sheet pan from preheating oven and place parchment paper and the frozen pie on pan and place in the oven to bake.

REDUCE OVEN TEMPERATURE & BAKE!

Convection: 325°F for 60-65 mins.

Conventional: 350°F for 70-80 mins.



Cool & Enjoy!

Place on counter top to cool until room temperature. Enjoy for up to 5 days after baking. No refrigeration necessary.