

TAKE & BAKE PIE & CRISP BAKING INSTRUCTIONS



LARGE FRUIT PIE

BAKING INSTRUCTIONS:

For best results, thaw in refrigerator overnight. Preheat oven to 425°. Remove pie from plastic and place in center of oven, bake for 20-30 mins, or until crust is getting brown. Reduce heat to 375° & bake an additional 1-1½ hours, checking the crust periodically. If getting too dark, cover the top crust with foil. When done crust should be brown and filling bubbling. If frozen, add an additional 15-30 minutes at 375° covered. Final internal temp should be 200°. Let sit at least 1 hour before serving. *Cooking time & temps may vary due to oven differences.

SMALL FRUIT PIE

BAKING INSTRUCTIONS:

For best results, thaw in refrigerator overnight. Preheat oven to 425°. Remove pie from plastic and cover top crust with foil and place in center of oven bake for 50-60 minutes. Remove foil and bake an additional 15-30 minutes, until crust is brown and filling is bubbling. If frozen you will need to bake 10-20 minutes longer. Final internal temp should be 200°. Let sit at least ½ hour before serving. *Cooking time & temps may vary due to oven differences.

FRUIT CRISP

BAKING INSTRUCTIONS:

For best results, thaw in fridge overnight. Preheat oven to 425°. Place in oven on lined pan and bake for 10-15 minutes, until starting to brown. Decrease oven to 350° and bake an additional 20-40 minutes, until filling is bubbling and topping is browning. Cool ½ hour at least before serving. If frozen add 10-30 more minutes to get the above results. *Cooking time & temps may vary due to oven differences.



LARGE SAVORY PIE

BAKING INSTRUCTIONS:

For best results thaw in fridge overnight. Preheat oven to 425°. Cover with foil and place on center rack and bake for 70-80 minutes until internal temp is 165°, crust is golden brown and filling is bubbling. Remove foil the last 35 minutes. Add additional 15-45 minutes if cooking from frozen to get the above results. Let sit 10 minutes before serving. *Cooking time & temps may vary due to oven differences.

SMALL SAVORY PIE

BAKING INSTRUCTIONS:

For best results thaw in fridge overnight. Preheat oven to 425°. Cover with foil and place on center rack and bake for 50-60 minutes until internal temp is 165°, crust is golden brown and filling is bubbling. Remove foil the last 15 minutes to brown top crust. Add additional 10-15 minutes if cooking from frozen to get the above results. Let sit 10 mins before serving. *Cooking time & temps may vary due to oven differences.

BAKING TIPS FOR BEST RESULTS!

SAVORY PIE BAKING TIPS

1. Preheat the oven as directed and place pie in the middle rack to bake the top and bottom crust evenly. **The filling has already been completely cooked, so you need to cook the crust and heat the filling.**
2. If thawed follow the directions but all ovens are different. **If you feel like the outside is getting too dark turn it down a little or cover with foil.**
3. The internal temperature should be at least 145° and starting to bubble.
4. If you didn't have time to thaw pie, you'll just need to bake it longer at the lower temp. 350°-400° for about ½-1 hour more. **Be patient, the crust should be browning and crunchy! No one likes a mushy crust!**
4. These reheat great! Just put the leftovers in the oven at 350° for ½ hour or so or place in microwave safe dish and warm up.

FRUIT PIE BAKING TIPS

1. Preheat the oven as directed and place pie in the middle rack to bake the top and bottom crust evenly. **The filling is real fruit and ingredients so they need to bake and bubble so they are not soupy and result in mushy crust**
2. If thawed, follow the directions, but all ovens are different.
3. Check every 10-15 minutes. If the crust is getting too dark, turn the temp down to 325°. If not browning, turn oven temp up slightly. **The real key is to get the crust nicely browned and the filling bubbling throughout the entire pie.**
4. If you didn't have time to thaw pie, you'll just need to bake it longer at the lower temp. 325°-375° for about ½-1 hour more. **Be patient, the crust should be browning and crunchy!**
5. It's best to let the pie rest for at least a ½ hour before cutting and serving.