

# ***Frozen Take & Bake Instructions***

## **FROZEN NOT SO TINY 9" FRUIT PIES**

1. Pre-heat oven to 375 F.
2. Place FROZEN pie in oven on lined cookie sheet to catch any run over.
3. Cook at 375 degrees for 30 minutes then reduce heat to 350 degrees for 45- 60 more minutes.
4. Pie is done when filling is bubbling around the edges.
5. If crumb starts to brown before filling is done cover loosely with aluminum foil.

## **FROZEN 5" SWEET PIE FRUIT**

1. Preheat oven to 400°F
2. Remove plastic wrap. Place frozen pie on a sheet pan on the center rack and bake for 20 minutes.
3. Turned Temperature down to 350°F. Then bake for 30 minutes more, until deep golden brown.
4. Let it rest for 20 minutes before cutting

## **FROZEN 5" SWEET PIE PECAN**

1. Preheat oven to 400°F
2. Remove plastic wrap. Place frozen pie on a sheet pan on the center rack and bake for 20 minutes.
3. Turned Temperature down to 350°F. Then bake for 15-20 minutes more, until deep golden brown.
4. Let it rest for 20 minutes before cutting

## **FROZEN 5" POT PIES**

1. Preheat oven to 425°F.
2. Place frozen pie on center rack and bake for 20 minutes with foil on top.
3. Reduce heat to 350°F. Remove foil and bake 20-30 minutes more, until deep golden brown.
4. The internal temperature should be 165°F in the center of the pie. Allow to rest for 15-20 minutes before cutting.
5. Leftovers should be chilled in less than 2 hrs, and reheated to 165°F before consumption.