

BAKING DIRECTIONS

G'Day Gourmet Meat Pies

Please follow these baking directions to ensure an authentic Australian pie experience.

**Please note: Due to variations in all ovens, baking times and temperatures may need adjustment.

1. Preheat your oven to 400°F.
2. Remove the wrapper and place your pie(s) on a flat baking sheet.
3. Place your pan on the bottom rack of your oven and bake for:

FROZEN: 35 minutes

THAWED: 25 minutes

Or until the pastry is a golden brown on the top and the bottom of your pie.

Please note: If your pie bottom and sides are not brown, please bake pie(s) for an additional 5-10 minutes.

4. Remove the baking pan from the oven and let rest for 5 minutes before removing the baking cup and serving your pies. Please make sure your pie(s) have an internal temperature of 165°F or higher for safe consumption.

G'Day Gourmet Cinnamon Apple Pies

Please follow the same baking directions as our meat pies deducting 10 minutes of baking time.

G'Day Gourmet Rolls

Please follow these baking directions to ensure an authentic Australian Roll experience.

1. Preheat your oven to 375°F.
2. Place your Rolls on a flat baking pan/cookie sheet.
3. Place your Rolls on the bottom rack of your oven and bake for:

FROZEN: 20-25 minutes

THAWED: 15-20 minutes

Or until the pastry is a golden brown

4. Remove the from the oven and let rest for 5 minutes before serving your Rolls. Please make sure your Rolls have an internal temperature of 165°F or higher for safe consumption, before serving.

Turbo Chef

Pies and Rolls from frozen.

Baking Times:

Pies: Three minutes and fourteen seconds. (3'14")

Rolls: Three minutes. (3')

Upper %: 40 **Micro. %:** 90
Lower %: 50 **Temp:** 450°F