

Fruit Pie Baking Instructions:

*Store your pie in the freezer until ready to bake. Pies can be stored fully frozen up to 30 days. Do not consume raw product.

1. Pre-heat your oven to 350 degrees. Take pie from freezer; remove plastic wrap. Place pie on a rimmed baking sheet lined with foil or parchment. If needed, use a sharp knife to re-open vents in top vents.

For DOUBLE CRUST pies: If desired, whisk one egg and use a pastry brush to lightly brush top crust with egg wash, then lightly sprinkle with granulated sugar.

2. Cover pie edges with foil or a crust guard. Bake frozen pie for 1 hour, 45 minutes. Remove foil. Bake approximately 30 minutes more, or until pie filling is visibly bubbling. Cover CRUMB TOP pies with foil if browning too quickly. Actual baking time will vary by oven.

3. Cool at least two hours before cutting or pie will be runny. Fruit pies should be consumed within three days and can be stored on your countertop. Do not refreeze. If desired, rewarm your pie for 15 to 20 minutes at 300 degrees.