



You now have delicious pies in your freezer, here is how to bake them to perfection.

Baking Instructions

Individual Pies – Regular and VEGAN

- Pre heat oven to 350F – We do not recommend using a toaster oven for baking.
- Remove pie from bag.
- Place frozen pie on a lined or greased baking tray.
- Regular Pies - Brush the pie with a milk or egg wash (a mixture of egg and milk)
 - This will give it its golden brown shine.
- Vegan Pies - Brush the pie with a milk alternative if desired, but not necessary.
 - This will give it its golden brown colour.
- Bake for 35 – 40 minutes
 - Depending on your oven it may take a little longer.
- Pie should be golden brown.
- Internal temperature must reach 165F.
 - If you do not have a thermometer insert a sharp knife into the join of the pie, leave for 5 seconds, remove and carefully feel the end, it should be hot to the touch.
- There should be no undercooked pastry.

Family size Dutch Apple Pie – Regular and VEGAN

- Pre heat oven to 350F – We do not recommend using a toaster oven for baking.
- Remove pie from bag.
- Place frozen pie on a lined or greased baking tray.
- Bake for 50 - 60 minutes
 - Depending on your oven it may take a little longer.
- Pie should be golden brown and some of the filling will bubble up.
- Internal temperature must reach 165F.
 - If you do not have a thermometer insert a sharp knife into the center of the pie, leave for 5 seconds, remove and carefully feel the end, it should be hot to the touch.
- There should be no undercooked pastry.

If you have any questions during the baking process please contact us and we can help you step by step.

CONSUMING RAW OR
UNDERCOOKED MEATS,
POULTRY, SEAFOOD,
SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS