



Baking & Handling Guide

Baked Pies and Pecan Pies – *Handling Instructions*



Pies are prebaked and may be thawed at room temperature for 3 – 4 hours.

Remove pies from box and remove overwrap before thawing.

1. For a fresh baked taste and appearance reheat frozen pie in oven for 10 – 20 minutes in preheated oven.

• **Conventional Oven** to 400°F • **Convection Oven** to 360°F • **Rack Oven** to 380°F

2. Remove pies from oven and allow pie to cool to room temperature before packaging.

Refrigeration is required for the following flavors: Traditional Pumpkin, Custard Pies, Sweet Potato Pies, NSA Pumpkin and Savory Vegetable Pies.

8", 9" and 10" Pumpkin, Sweet Potato and Custard Pies – *Baking Instructions*



Preheat oven:

Conventional Oven to 385°F - 400°F

Convection Oven to 350°F - 365°F

Rack Oven to 350°F - 365°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet. Do not use pan liners.

2. Bake 8" pies for 40 – 50 minutes, 9" pies for 45 – 55 minutes and 10" pies for 50 – 60 minutes. Shelf Stable Pumpkin varieties may take up to 65 minutes to fully bake. (1" soft center will firm while cooling).

3. Remove pies from oven and cool to room temperature, approximately 4 – 6 hours, before packaging.

4. Refrigerate all Pumpkin, Sweet Potato and custard pies after cooled and packaged. Shelf Stable pumpkin pies do not have to be refrigerated after cooled and packaged.

9" and 10" Southern Custard Pies – *Baking Instructions*



Note low cooking temperatures for custard pies.

Preheat oven:

Conventional Oven to 330°F - 340°F

Convection Oven to 310°F - 320°F

Rack Oven to 320°F - 330°F

1. Place unboxed, unwrapped frozen pies on a flat baking sheet. Do not use pan liners.

2. Bake 9" and 10" pies for 45 – 55 minutes. (1" soft center will firm while cooling).

3. Remove from oven and cool to room temperature before packaging, approximately 4 – 6 hours.

4. Refrigerate after packaging.

Pies shown are for demonstration purposes only. Actual results may vary with pie variety.



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Cream Pies – *Handling Instructions*



1. Remove frozen pies from individual box and remove overwrap.
 2. Apply recommended whip topping or meringue to frozen pies.
 3. Keep cream pies refrigerated at all times.
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Fruit Pies and Savory Garden Vegetable Pies – *Baking Instructions*



Preheat oven:

Conventional Oven to 390°F - 400°F

Convection Oven to 355°F - 365°F

Rack Oven to 380°F - 390°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet.
2. We recommend brushing the top crust with a light egg wash (50/50 water to egg ratio). Careful to avoid crimped edge. Do not apply egg wash to any pies with special toppings (example: apple walnut, apple crisp).
3. Bake 8" pies for 45 – 50 minutes. Bake 9" and 10" pies for 45 – 55 minutes.
4. Remove pies from oven and cool to room temperature before packaging.
5. Savory Garden Vegetable pies must be refrigerated after bake, cooled and packaged.

**Note- No Sugar Added pies will not be as golden brown in color as regular fruit flavors.*

6" Pies – *Baking Instructions*

Note that 6" Pecan Pies are fully baked.



Preheat oven:

Conventional Oven to 390°F - 400°F

Convection Oven to 360°F - 365°F

Rack Oven to 380°F - 390°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet.
2. We recommend brushing the top crust with a light egg wash (50/50 water to egg ratio). Careful to avoid crimped edge. Do not apply egg wash to any pies with special toppings such as a topped pie (caramel topped or crumb topped).
3. Bake pies for approximately 35 – 40 minutes or until top crust is golden brown. Fruit juice seen bubbling is a good indication that the pie is done.
4. Remove pie from oven and cool to room temperature before packaging.

Pies shown are for demonstration purposes only. Actual results may vary with pie variety.



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6" Colonial Mini Pies – *Baking Instructions*



Preheat oven:

Conventional Oven to 390°F - 400°F

Convection Oven to 360°F - 365°F

Rack Oven to 380°F - 390°F

1. Preheat Oven.
 2. Place unboxed, unwrapped frozen pie on a flat baking sheet.
 3. We recommend brushing the crust with a light egg wash (50/50 water to egg ratio). Brush lightly with egg wash mixture. Avoid getting too much egg wash on edge of the pan. **Tip: Remove pie from pan and hold it while you apply egg wash, then place frozen pie back in pie pan.*
 4. Bake pies for approximately 30 – 35 minutes or until crust is golden brown. Fruit juice beginning to bubbling is a good indication that the pie is done.
 5. Remove pie from oven and cool to room temperature before packaging, approximately 4 – 6 hours.
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Colonial Pies – *Baking Instructions*



Convection Oven: Preheat oven. Bake at 350° for 68 – 72 minutes. After this amount of time has passed, shut off oven and let pies sit **in oven on rack** for an additional 15 minutes. Remove pies from oven and let cool to room temperature before packaging.

Conventional Oven: Preheat oven. Bake at 375° for 85 – 95 minutes. Remove pies from oven and let cool to room temperature before packaging.

** NOTE: Because ovens vary, adjust time and temperature as necessary.*

** We recommend brushing the crust with a light egg wash before baking using a 50/50 water to egg ratio.*

Unbaked Shells – *Baking Instructions*



Preheat oven:

Conventional Oven to 390°F - 400°F

Convection Oven to 360°F - 365°F

Rack Oven to 380°F - 390°F

Place frozen, unwrapped shells on a flat baking sheet.
Bake 15 – 20 minutes or until golden brown.
