



Washing & Baking Frozen Pies

Simply follow these easy, step-by-step instructions for beautiful golden brown pies every time!



Materials

- Eggs or coarse sugar/baking spray
- Water
- Gardner fruit pies
- Pastry brush
- Appropriate baking pans

Method

1. Preheat oven to 450°. Adjust oven after loading to recommended baking temperature, below.
2. Unwrap pies and place on baking sheet, 3 to 4 pies per sheet. (10" - 3 Pies and 9" - 4 Pies)
3. Mix the egg wash by blending equal amounts of egg and water.
4. Brush egg wash on top of pies being careful to avoid the crimp. Alternately, spray pies with water and sprinkle lightly with coarse sugar or coat evenly with baking spray.
5. Place baking sheet of washed pies in oven, adjusting the temperature as follows:
 - Deck – 370° to 380°
 - Convection – 350° to 355°
7. Bake until crust is golden brown and fruit shows controlled bleeding:
 - Deck – 55 to 60 minutes
 - Convection – 50 to 55 minutes
8. Cool at room temperature.

Shelf Life

3 days from bake date.

No refrigeration required for fruit pies. Pumpkin, Sweet Potato and Sweet Potato Crunch must be refrigerated after cooling.

Important:

- Never use pan liners.
- Never cool at refrigerated state.
- Never thaw Gardner Pies before baking! For best results place a full rack of frozen pies directly in a 450° oven.
- Always wash pies before baking using a traditional egg wash, water and sugar or baking spray.
- Store egg wash in refrigerator for up to one day. Discard unused egg wash after 24 hours.
- Washing the crimp will produce an undesirably dark crust.

Your Gardner Pie Broker is: