

BAKING INSTRUCTIONS for FROZEN REAL PIES

FRUIT PIE

1. Remove plastic wrapping from frozen pie and place in pre-heated 375° oven. If you have a pizza stone, definitely use it!
2. Bake 1 hour 15 minutes. Keep an eye on the pie near the end – you want to see the top crust “dome” upwards a bit, and also see vigorously bubbling fruit juices through the cutout at the top of the pie (this is especially true for cherry, rhubarb, and stone fruit pies). Basically, the fruit inside the pie must be simmering before you remove the pie from the oven. This may take longer than 1 hour 15 minutes, depending on your oven. The crust should be a deep, golden brown. *(It’s harder to see bubbling fruit juices with the Jumbleberry pie – but the “doming” and color of the crust are good indicators of the pie’s done-ness). Visual clues are more important in pie-baking than stated baking time!!
3. Let rest at room temperature several (3-4 hours at least) before serving to let the filling set. (*We recommend that Jumbleberry pies rest for 7-8 hours before slicing, so get it in the oven early!*)

STREUSEL-TOPPED FRUIT PIE

1. Remove plastic wrapping from frozen pie and place in pre-heated 375° oven. If you have a pizza stone, definitely use it! Set aside your packet of streusel so it comes to room temperature.
2. Bake for 1 hour.
3. Remove from oven. Break up the streusel topping until it’s crumbly and loose; spread evenly with your hands over top of pie leaving about ½” to ¾” uncovered at the rim of the pie. Lower oven temperature to 350°
4. Bake pie until streusel is deep golden brown and juices are bubbling around edges of pie (very important) —approximately another hour. This may take a bit longer, depending on your oven. Visual clues are more important in pie-baking than stated baking time!!
5. Let rest at room temperature at least 2-3 hours before serving to let the filling set.

GALETTE

1. Pre heat oven to 375°. Move oven rack to lower one third of oven.
2. Unwrap the frozen galette and remove cardboard bottom.
3. Place on baking sheet (preferably lined with parchment paper) and bake 55-70 minutes until the crust is deep golden brown and the fruit is a little bubbly.
4. Let set at room temperature at least an hour before serving. (to let the filling set)



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POT PIE

1. Remove plastic wrapping from frozen pot pie and place in pre-heated 375° oven.
2. Bake 60-70 minutes, until the crust is brown and the center is a little bubbly. This may take longer than 60-70 minutes, depending on your oven. Visual clues are more important than stated baking time!!
3. Filling will be hot, so let cool at room temperature several minutes before serving.

HAND PIE

1. Remove plastic wrapping from hand pie and place on baking sheet in pre-heated 400° oven (preferably lined with parchment paper).
2. Bake 45-50 minutes or until deep golden brown.

MACARONI & CHEESE

1. Remove plastic wrapping from frozen mac n' cheese and place in pre-heated 375° oven.
2. Bake 50-60 minutes (baking times vary depending on your oven), until the crust is golden browned.
3. Filling will be hot, so let cool at room temperature a few minutes before serving.

SHEPHERD'S PIE

1. Remove plastic wrapping from frozen shepherd's pie and place in pre-heated 375° oven.
2. Bake 1 hour 15 minutes (baking times vary depending on your oven), until the top is golden browned.
3. Filling will be hot, so let cool at room temperature a few minutes before serving.

