

Wholly Wholesome In Store Bakery Pies

Fruit Pie

Baking Instructions:

1. Oven temperature: Conventional 400°, Convection 375°
2. Pan up frozen pies 6 to a parchment lined sheet pan.
3. Brush pies lightly with water, and then sprinkle liberally with evaporated cane sugar.
4. Do not thaw, bake for 40-60 minutes. Pies should be golden brown. If filling starts to bubble out, pie is done.
5. Cool completely before packaging.

Note: pies will take on less color in a conventional oven than a convection oven. If not topped with sugar, they will brown mainly on the edges with little color in the middle.

Pumpkin Pie

Baking Instructions:

1. Oven temperature: Conventional 375°, Convection 325°
2. Pan up frozen pies 6 to a parchment lined sheet pan.
3. Do not thaw, bake for 50-60 minutes. Pie filling should be set.
4. Cool completely before packaging.

Pumpkin

Remove pies from freezer and remove from case.

Thaw in refrigerator for 6 hours. Keep Refrigerated.

Dairy Free Pumpkin

Remove pies from freezer and remove from case.

Thaw at room temperature for 2 hours or in the refrigerator for 6 hours. Keep Refrigerated.