



Pie Makes Everything Better!

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Baking Frozen Unbaked Fruit/Savory & Pot Pies

1. Preheat oven to 375 F.
2. Place FROZEN pie on foil or parchment lined baking sheet to catch any possible run over from juice.
3. Fruit Pies: Bake pie at 375 degrees for 30 minutes, and then reduce heat to 350 degrees for 45 minutes.
4. Savory/Pot Pies: Bake pie at 375 degrees for 45 minutes, cover loosely with foil, heat an additional 15 minutes.
5. When reducing oven temperature place foil loosely over the top of the pie to prevent crust from baking too dark.
6. The filling should be bubbly around sides and in the center, if not, replace foil and bake an additional 15 minutes.

Baked Pies (Fruit or Savory) - Frozen or Refrigerated

1. To freeze pie, cover tightly in plastic wrap and freeze up to 3 to 4 months.
2. **To thaw:** Place frozen pie in refrigerator the night before warming/baking.
3. Preheat oven to 350 F.
4. Remove plastic wrap and place on baking sheet.
5. For pies with crust tops: Loosely cover top of pie with foil and bake in oven, 25-30 minutes for refrigerated for 40 minutes for frozen.
6. For pies with crumb tops: Bake for 30-35 minutes (place foil loosely on top last 10 minutes).

Freezing/Thawing Cream & Custard Pies

1. You may freeze pie in the box.
2. To Thaw, place pie into refrigerator at least 12 hours (or the day before) before serving.
3. *Thawing pie at room temperature for 4 to 5 hours is okay, but condensation could result in a softer slightly soggy crust.*

Reheating Frozen or Thawed Fruit Pie

1. Preheat oven to 350 F.
2. Place pie in refrigerator the night before warming/baking
3. Remove pie from box, place on baking sheet.
For crust tops: Loosely cover top of pie with foil and bake in oven for 25-35 minutes.
For crumb tops: Bake for 25-35 minutes (no foil needed).