

PRODUCT
INSTRUCTIONS

BURGERS' - SMOKEHOUSE -

PIES



Keep frozen until ready to use.

DELICIOUS HOMEMADE PIES

FRUIT PIES

Preheat Oven: **CONVENTIONAL OVEN: 390°F - 400°F**
CONVECTION OVEN: 350°F - 365°F
RACK OVEN: 380°F - 390°F

1. Place unboxed, unwrapped frozen pie on a flat baking sheet. Do not use pan liners.
2. We recommend brushing the top crust with a light egg wash (50/50 water to egg ratio). Do not apply to Southern Pecan Pie, Pumpkin Pie, or Peach Praline Pie.
3. Bake pies for approximately 50-55 minutes. The Strawberry Rhubarb pie for approximately 60 to 65 minutes. A golden brown crust and juice seen bubbling is a good indication that the pie is done.
4. Remove pies from oven and cool to room temperature.

PUMPKIN PIE

1. Preheat Oven: **CONVENTIONAL OVEN: 400°F - 410°F**
CONVECTION OVEN: 360°F - 365°F
RACK OVEN: 380°F - 390°F
2. Place unboxed, unwrapped frozen pies on flat baking sheet. Do not use pan liners.
3. Bake pies for 55-65 minutes. (1" soft center will firm while pie is cooling.)
4. Remove pies from oven and cool to room temperature, approximately 4 hours.
5. Refrigerate after cooled.

PECAN PIE

1. Pies may be thawed at room temperature for 4 hours. Remove pies from box and remove overwrap before thawing.
2. For a fresh baked taste and appearance, reheat frozen pie in oven for 15-20 minutes in preheated oven. **CONVENTIONAL OVEN TO 400°F**
CONVECTION OVEN TO 350°F
RACK OVEN TO 380°F.
3. Refrigerate after cooled.