

BAKING INSTRUCTIONS FOR APPLE PIES

PLEASE NOTE: The pies are frozen; please do NOT bake more than two (2) pies at one time. Ask a friend or neighbor to help with the baking!

Preheat your oven to 425 degrees.

Remove the pie from the plastic bag and place the pie on a cookie sheet or something shiny.

Bake at 425 for fifteen (15) minutes.

Then bake at 350 degrees for one (1) hour or until the crust is golden brown and the filling is bubbling.

Cover the pie with foil or a plastic wrap when completely cool.

PLEASE MAKE SURE THE PIE IS COMPLETELY BAKED ! The crust should be a golden brown and the filling should be bubbling out through the holes in the top crust; if it is not, continue to bake the pie longer until completely baked. Check for doneness **EVERY FIVE (5) MINUTES**. Another method to check for doneness is to insert a knife through one of the holes in the top crust to make sure **THE APPLES ARE SOFT AND OFFER NO RESISTANCE!**

THANKS AGAIN FOR YOUR WILLINGNESS TO HELP US OUT!!!!!!

*******NOTE: For pies to be sold on Saturday- bake Friday evening or Saturday a.m.**

For pies to be sold on Sunday- bake Saturday evening or Sunday a.m.