

# *Classic Apple Pie*

## **BAKING INSTRUCTIONS**

Thank you for buying our ready to bake pie and supporting us during these unusual times. We hope you and your family are well and that this pie brightens your day.

1. Wash your hands.
2. Pre-heat oven to 400F. (350F for convection ovens)
3. Unwrap the frozen pie and place it on a baking sheet. The baking sheet will catch the bubbling apple goo and keep you from having to clean your oven afterward.
4. It is important to vent the pie so steam can escape while it is baking. Cutting three or four simple slits in the top crust will do the trick, although pie bakers have used the vents for decorations for centuries, coming up with all kinds of pretty patterns. Feel free to get creative.
5. Brush the top of the pie with half-and-half or milk.
6. Place the frozen leaves on top of pie and brush leaves with half-and-half or milk.
7. Bake for 45 minutes to 1 hour, rotating 180 degrees every 20 minutes, until the crust is dark golden brown and the juices are bubbling thickly through the vents. This may take a little longer depending on how frozen the pie was and your oven.
8. Let the pie cool at least 2 hours before slicing.
9. Wash your hands.

*Keep your fork, there's pie!*