

# *Cherry 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 cherry goo and keep you from having to clean your oven afterward.
4. Brush the top of the pie with half-and-half or milk.
5. Sprinkle the coarse grained Disco Sugar (We call it Disco sugar because it sparkles!) over the top of the pie. Try to make sure most of it lands on the lattice strips and the top of the fork crimp.
6. Bake for 45 minutes to 1 hour, rotating 180 degrees every 20 minutes or so, until the crust is dark golden brown and the juices are bubbling thickly through the lattice.
7. If the pie appears to be browning too quickly, turn the oven temperature down to 350 for the rest of the bake. A baking sheet placed on the oven rack above the pie will also slow down the browning.
8. Let the pie cool at least 2 hours before slicing.
9. Wash your hands.

*Keep your fork, there's pie!*