



10 INCH • UNBAKED PIE



KEEP FROZEN UNTIL READY TO USE

BAKING INSTRUCTIONS:

1. Place sheet pan in oven; preheat CONVENTIONAL oven to 425°F (218°C) OR CONVECTION oven to 350°F (177°C) (with blower fan on).
2. Remove FROZEN pie(s) from carton and place on flat surface.
3. To repair cracked or broken dough, moisten with warm water and press over damaged area.
4. For full-crust pies, cut 8 slits, 1-inch each, around outer edge of each pie's top. For streusel pies, break up streusel with fork and spread evenly over top of pie(s). Place pie(s) on preheated sheet pan.
5. Bake in 400°F (204°C) CONVENTIONAL oven: 60-65 minutes OR bake in 350°F (177°C) CONVECTION oven: 55-60 minutes (with blower fan on). BAKE UNTIL CRUSTS ARE LIGHT BROWN OR FILLING STARTS TO BOIL.

NOTE: Ovens vary; adjust time and temperature as necessary.

6. Remove pie(s) from oven on sheet pan. Never handle hot pie(s) by edges of pie pan(s).

CAUTION! FILLING WILL BE HOT!

7. Cool to room temperature about 1 1/2-2 hours before cutting or serving.

For best quality, always serve baked pies promptly. Do not hold pies more than 2 days covered at room temperature, or 4 days covered in the refrigerator.

210446 - APPLE

INGREDIENTS: APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), HIGH FRUCTOSE CORN SYRUP, CORN SYRUP, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, CITRIC ACID, SOY FLOUR. **CONTAINS WHEAT, SOY.**

210808 - DUTCH APPLE

INGREDIENTS: APPLES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), CORN SYRUP, SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: MODIFIED CORN STARCH, SALT, DEXTROSE, SKIM MILK, EGGS, CELLULOSE GUM, CINNAMON, MALIC ACID, VANILLIN (ARTIFICIAL FLAVOR). **CONTAINS WHEAT, MILK, EGGS, SOY.**

210438 - CHERRY

INGREDIENTS: CHERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), SUGAR, CORN SYRUP, MODIFIED CORN STARCH, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: HIGH FRUCTOSE CORN SYRUP, SALT, SOY FLOUR. **CONTAINS WHEAT, SOY.**

210805 - PEACH

INGREDIENTS: PEACHES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), HIGH FRUCTOSE CORN SYRUP, MODIFIED CORN STARCH, SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CORN SYRUP, SALT, NATURAL AND ARTIFICIAL FLAVOR, CITRIC ACID, COLORED WITH (ANNATTO AND TURMERIC EXTRACTS), SOY FLOUR. **CONTAINS WHEAT, SOY.**

210765 - BLUEBERRY

INGREDIENTS: BLUEBERRIES, ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, VEGETABLE OIL (PALM, SOYBEAN AND/OR COTTONSEED OILS), CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, MODIFIED CORN STARCH, SUGAR, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: SALT, CITRIC ACID, SOY FLOUR. **CONTAINS WHEAT, SOY.**

Nutrition Facts

210446 Apple Pie 1/10 pie (130g)		210808 Dutch Apple Pie 1/10 pie (130g)		210438 Cherry Pie 1/10 pie (130g)		210805 Peach Pie 1/10 pie (130g)		210765 Blueberry Pie 1/10 pie (130g)	
Serving Size Servings Per Container 10		10		10		10		10	
Amount Per Serving									
Calories		330		310		300		340	
Calories from Fat		130		110		130		130	
Total Fat		14g		13g		15g		14g	
Saturated Fat		6g		5g		6g		6g	
Trans Fat		0g		0g		0g		0g	
Cholesterol		0mg		0mg		0mg		0mg	
Sodium		310mg		280mg		330mg		320mg	
Total Carbohydrate		47g		52g		44g		51g	
Dietary Fiber		2g		2g		1g		2g	
Sugars		16g		22g		15g		17g	
Protein		3g		3g		3g		3g	
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:		Vitamin A 0%		0%		4%		0%	
		Vitamin C 0%		0%		2%		0%	
		Calcium 0%		0%		0%		0%	
		Iron 8%		8%		8%		6%	
		Thiamin 10%		10%		10%		10%	
		Riboflavin 6%		6%		6%		6%	
		Niacin 8%		8%		8%		8%	
		Folic Acid 10%		10%		10%		10%	
Total Fat - Less than 65g		Calories: 2,000 - 2,500							
Sat Fat - Less than 20g									
Cholesterol - Less than 300mg									
Sodium - Less than 2,400mg									
Total Carbohydrate - 300g									
Dietary Fiber - 25g									
Calories per gram:		Fat 9 • Carbohydrate 4 • Protein 4							

10/12/11