



# APPLECREST FARM ORCHARDS

For your full enjoyment of our fine products, we suggest you follow these simple baking instructions:

General Instructions: **Do not thaw frozen pies before baking.** Place all pies on a cookie sheet to bake. Oven temperatures vary, so be sure to test pie before removing from the oven.

## MINI APPLE

Prick top crust with a fork. Bake frozen at 400° for 40 mins.

## APPLE

Cut slits in top of crust. Bake frozen pie in preheated 450° oven for 30 minutes; reduce oven temperature to 350° and bake for 50-60 minutes more until crust is nicely browned and apples are tender.

## BLUEBERRY

## CHERRY

## RASPBERRY

## PEACH RASPBERRY

## STRAWBERRY RHUBARB

## FIVE FRUIT

Prick top crust with a fork. Bake in preheated 450° oven for 15 minutes; reduce oven temperature to 375° and bake for 20-40 minutes more. Watch carefully. Pie is ready when crust is nicely browned and juice is just beginning to bubble around the rim.

## MINCE

Do not prick or cut slits in top crust. Bake in preheated 425° oven for 35-40 minutes until nicely browned.

#### PECAN

Pie is prebaked. We suggest you warm the pie in a 350° oven for about 20 minutes to enhance the flavor.

#### PUMPKIN

Cover rim of pie with strip of aluminum foil. Bake in preheated 425° oven for 25 minutes; reduce oven temperature to 400° and bake for 45 minutes more or until pie is set. Remove foil during the last 15 minutes of baking to brown crust.

#### APPLE CRISP

Bake in preheated 375° oven for at least 40-45 minutes. Test apples with a toothpick. Crisp is done when topping is nicely browned and apples are tender.

#### CHICKEN PIES

Place frozen pie on cookie sheet in a preheated 450° oven. Bake the 54 oz., 40 oz., and 28 oz. pies for 60-75 minutes and the 14 oz. and 10 oz. pies for 40 minutes or until crust is brown.

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