BAKE AT HOME PIE INSTRUCTIONS

1. Set oven for the proper temperature. Each oven has a different setting, but the desired temperature is 425°.
2. Using a pastry brush, apply a thin layer of egg wash to the top of the pie and rub the brush around to work the egg wash into the crust. Do not leave any pools of egg wash. BE CAREFUL NOT TO GET EGG WASH ON THE OUTER EDGE OF THE CRUST OR IT WILL BURN. DO NOT USE BUTTER.
3. Place pie in oven. Set timer for 55 minutes. Always set a timer!
4. Pies are done when:
   a. The fruit is boiling inside the pie. This is evidenced by:
      - The top crust will be moving up and down slightly as the fruit beneath it boils.
   b. The color of the crust will be a golden brown and edges will be brown.
5. Allow pie to cool at room temperature before attempting to cut them.

QUICHE WARMING INSTRUCTIONS

These items may be warmed in a conventional oven or microwave oven. If using a conventional oven, transfer items to oven safe dishes. If using microwave oven, REMOVE FROM PIE TIN AND PLACE ON MICROWAVE SAFE PLATE. IF USING A MICROWAVE OVEN, IT IS RECOMMENDED THAT THE QUICHE IS SLICED AND SLICES ARE HEATED INDIVIDUALLY AT 3 MINUTES EACH. Please note that all of the times and temperatures stated are only approximate and will vary with quantity and equipment. Heat all items to an internal temperature of 165°. If not eating immediately after pick up, keep refrigerated until ready to heat.

<table>
<thead>
<tr>
<th>ITEM</th>
<th>OVEN</th>
<th>MICROWAVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>QUICHE</td>
<td>20-25 MINUTES AT 350° (or 1:45 from frozen)</td>
<td>5 MINUTES, TURNING AT 2.5 MINUTES</td>
</tr>
</tbody>
</table>

CHICKEN PIE HEATING INSTRUCTIONS

OVEN

30-40 MINUTES AT 375° (or 1:45 from frozen)
OR UNTIL INTERNAL TEMPERATURE REACHES 165°

MICROWAVE

REMOVE FROM TIN
MICROWAVE ON HIGH FOR 2 MINUTES
OR UNTIL INTERNAL TEMPERATURE REACHES 165°.

BAKE AT HOME PIE INSTRUCTIONS

1. Set oven for the proper temperature. Each oven has a different setting, but the desired temperature is 425°.
2. Using a pastry brush, apply a thin layer of egg wash to the top of the pie and rub the brush around to work the egg wash into the crust. Do not leave any pools of egg wash. BE CAREFUL NOT TO GET EGG WASH ON THE OUTER EDGE OF THE CRUST OR IT WILL BURN. DO NOT USE BUTTER.
3. Place pie in oven. Set timer for 55 minutes. Always set a timer!
4. Pies are done when:
   a. The fruit is boiling inside the pie. This is evidenced by:
      - The top crust will be moving up and down slightly as the fruit beneath it boils.
   b. The color of the crust will be a golden brown and edges will be brown.
5. Allow pie to cool at room temperature before attempting to cut them.