



# Baking and Storage Instructions

Contact Us:

[customerservice@ikedas.com](mailto:customerservice@ikedas.com), 530-885-4243, [www.ikedas.com](http://www.ikedas.com)

## Fresh Baked Pies

- 1) Our baked pies should be enjoyed 1-2 days after delivery to ensure quality.

\*\*\*Pro Tip\*\*\*

Bake at 350 for 10 min to recrisp the crust making it like it was freshly baked that day!

## All Take & Bake Fruit Pies:

- 1) Immediately store pie in freezer or to start baking, thaw pie completely in fridge.
- 2) Apple pies baked at 350 degrees for 60 min., all other pies baked at 350 degrees for 45 min.

\*\*\*Pro tips:\*\*\*

- Brush a beaten egg over top before baking for a golden flaky crust.
- Let stand for 2-3 hours after baking to let hot pie set.

- 3) Baked pies are best stored at room temperature and are best enjoyed within 4 days of baking.



## Frozen Pot Pies

- 1) Thaw in fridge overnight.
- 2) Bake at 350 degrees for 45 min. (Bowls are oven and foodsafe).



## All Thaw & Serve Pies:

- 1) All cobbler, pumpkin, and pecan pies have been fully baked. Immediately store in freezer or thaw at room temperature then serve.
- 2) Cobbler, pumpkin, and pecan pies are best stored at room temperature and enjoyed within 3 days of thawing.

\*\*\*Pro tip:\*\*\*

- After thawing completely, bake at 350 for 10 min to crisp the cobbler.



## Frozen Beef Pasty

- 1) Thaw in fridge for one hour.
- 2) Bake at 350 degrees for 30-45 min.

