

## BAKING INSTRUCTIONS

Thaw dough, preferably overnight in the refrigerator. The dough will thaw in 1-2 hours on the countertop, however keep the dough as cool as possible for best results.

**9 OZ. PIE DOUGH:** Enough for one 9" or 10" top or bottom crust. Appropriate for sweet or savory pastries. Roll a 12"-14" (depending on your pie plate) circle on a well-floured surface. Place in a pie pan. Trim overhang to about 1/2". Crimp and bake; or fill, cover, crimp and bake for 30-40 minutes in a 350-375 degree oven.

**9 OZ TART DOUGH:** Enough for one 9" circular or 4"x 13" rectangular tart shell. We recommend this dough for sweet pastries. Roll out on a well-floured surface 1"-1 1/2" larger than the dimensions of your tart pan. Place in the pan. Push into the side of the pan, trimming excess with your thumb. Prick bottom with a fork and bake for 25 minutes in a preheated 375 degree oven.

**8 OZ. GALETTE DOUGH:** Enough for one large or four baby galettes. Appropriate for sweet or savory pastries. Using the thawed dough, Roll a 12" circle: on a well-floured surface. Place on a parchment lined pan. A large galette requires about 4 cups of prepared fruit. Sugar and flour amounts vary with the type of fruit used-refer to a favorite cookbook for ratios. Arrange fruit in a 9"-10" circle on dough, fold up sides and brush with water or clarified butter and sprinkle with sugar if desired. Bake in a preheated 375 degree oven for about 40 minutes.

**PRE-ROLLED PIE SHELL:** KEEP FROZEN. DO NOT THAW. Pre-bake for quiche, custard and cream pies. For a covered pie, pre-baking is not necessary. Line frozen shell with foil or large basket-style coffee filter. Fill with pie weights or uncooked dried beans, pressing them toward the sides to keep the walls of your shell from falling down. Bake for 25-35 minutes in a preheated 350 degree oven. Carefully remove beans and liner.

FOR FILLINGS THAT REQUIRE FURTHER BAKING, A LIGHT GOLDEN BROWN IS GOOD. GO A LITTLE DARKER FOR A CREAM PIE.

**REHEATING:** THAW OVERNIGHT IN FRIDGE. ALLOW ITEM HALF AN HOUR ON THE COUNTER TO LOSE ITS CHILL, PREHEAT OVEN TO 325. PLACE ITEM(S) ON BAKING SHEET. STICKY BUNS, ETC WILL ONLY NEED 5 OR SO MINUTES. BABY POT PIES, 5-10 MINUTES. FAMILY-SIZE POT PIES AND WHOLE QUICHE NEED 10-15 (OR UNTIL WHEN YOU POKE IT WITH A FINGER AND SAY OUCH!)