



*The Congregational Church of Salem*  
**APPLE FESTIVAL**

Taste and see that the Lord is good; blessed is the one who takes refuge in him. **Psalm 34:8**

## **Baking Instructions**

Opinions differ regarding the best method of baking a frozen pie.  
If you have no preference, we recommend the following procedures.

### **Apple Pie**

1. You may cook the pie in the aluminum pan or remove **frozen** pie from aluminum pan and place in a 10" glass pie plate.
2. Thaw the pie.
3. **Always cut slits** in the top crust to allow steam to escape during baking whether pie is frozen or thawed.
4. Bake at 425° for 15 minutes.
5. Reduce heat 350°, bake 45 minutes longer – until apples are soft and crust is brown.

### **Apple Cutie Pie**

1. Defrost and remove plastic bag.
2. Cut slits in the top crust to allow steam to escape during baking.
3. Bake at 425° for 15 minutes
4. Reduce heat to 350°, bake 20-30 minutes longer or until apples are soft and crust is brown.

### **Swedish Apple Pudding**

Serve warm with whipped cream  
or ice cream.

### **Apple Crumb Pie**

1. You may cook the pie in the aluminum pan or remove **frozen** pie from aluminum pan and place in a 10" glass pie plate.
2. Thaw & bake at 425° for 15 minutes.
3. Reduce heat 350°, bake 45 minutes longer – until apples are soft and crumb is brown.

### **Apple Cutie Crumb Pie**

1. Defrost and remove plastic cover.
2. Bake at 425° for 15 minutes
3. Reduce heat to 350°, bake 20-30 minutes longer or until apples are soft and crust is brown.

### **Apple Crisp**

Place thawed Apple Crisp on cookie  
sheet and preheat oven to 350°.  
Bake for 30-35 minutes.

# **Enjoy!**

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