



With a flaky, crispy exterior and tender bite, Pillsbury™ pie doughs are made for a wide variety of menu items. Frozen, non-yeast 6 ¾" pie dough round comes pre-glazed for a golden-brown finish—no egg wash required. Frozen dough is individually paper lined with thawing required. Perfect for individual pot pies, tarts, and empanadas. Available in bulk, 48 - 3.5 oz rounds per case.

Product Information:

PRODUCT CODE: 210090000
UPC: 94562100902
GTIN: 10094562100909
UNIT SIZE: 10.563
CASE COUNT: 1
ATTRIBUTES:

Ingredients & Allergens

ENRICHED FLOUR BLEACHED (WHEAT FLOUR, NIACIN, FERROUS SULFATE, THIAMIN MONONITRATE, RIBOFLAVIN, FOLIC ACID), PALM OIL, WATER, PALM KERNEL OIL, NONFAT MILK, MALTODEXTRIN, SALT, DEXTROSE, SUGAR, WHEY, CREAM, CITRIC ACID, L-CYSTEINE HYDROCHLORIDE, POTASSIUM SORBATE (PRESERVATIVE), ANNATTO AND TURMERIC EXTRACT COLOR, NATURAL FLAVOR.

CONTAINS WHEAT AND MILK INGREDIENTS.

Preparation Instructions

HANDLING: Keep frozen crusts at 0° F or below until ready to use. **THAWING:** Thaw crusts in refrigerator (approximately 40° F) 8-12 hours before preparation and baking. May be held in refrigerator up to 72 hours. **PREPARATION SUGGESTIONS:** 1. Pot Pie, Topped One Crust Pie (fruit filling, etc.) - Fill individual ovenable pie pans with desired filling to 1/4 inch below the rim (for best results use 5-1/2 inch diameter pans). Remove the paper lining from the crust. Center crust on top of pie pan, glaze side up. Place pies on sheet pans without touching; half sheet pan - 4 pies, full sheet pan - 8 pies. Bake: For best results bake in a convection oven. Convection Oven 325° F - 19-24 minutes. Standard Oven 400° F - 25-30 minutes OR bake until crust is a deep golden brown and reaches a minimum internal temperature of 165°F. Bake time and temperature may require adjustment depending on the oven and the oven load. 2. Filled Bottom One Crust Pie (quiche, fruit, etc.) - Allow crust to reach room temperature for easier handling. Remove paper lining. Place crust, glaze side up, in the bottom of an individual, ovenable (5-1/2 inch diameter) pan, pressing gently to shape into pan. Fill pan, lined with crust, with desired filling to 1/4 inch below the rim. May be topped with lattice crust strips for fruit pies and sprinkled with cinnamon and sugar. Flute or fork print crust edges. Bake as directed above. 3. Prebaked Pot Pie or Crust Toppers (to top or serve on the side of preheated fillings) Remove paper lining. Place crust on paper lined sheet pan, glaze side up. Bake: Convection Oven 325° F - 13-17 minutes; Standard Oven 400° F - 15 - 19 minutes. OR until crusts are a deep golden brown and reaches a minimum internal temperature of 165°F. 4. Double Crusted

or No-Bake Dessert Pies (prebaked bottom crust) - Allow crust to reach room temperature for easier handling. Remove paper lining, place crust glaze side up, in the bottom of an individual, ovenable (5-1/2 inch diameter) pan, pressing gently to shape into pan. Fork prick on bottom and along sides. Bake: Convection Oven 325° F - 7-9 minutes; Standard Oven 400° F - 11-13 minutes. Let cool, add filling, top with additional crust for a double crusted pie. Sprinkle with cinnamon and sugar. Bake according to the Topped One Crust Pie directions.

Package Information:

NET WEIGHT:	N/A
VOLUME:	0.4 CF
HEIGHT:	5.4
LENGTH:	15.2
WIDTH:	1
CASE SIZE:	8.1

Nutrition Facts

Serving Size		(100g)
Calories		As Packaged 439
Total Fat	30g	
Saturated Fat	21g	
Trans Fat	0g	
Cholesterol	1mg	
Sodium	363mg	
Total Carbohydrate	37g	
Dietary Fiber	1g	
Total Sugars	2g	
Incl. Added Sugars	1g	
Protein	4g	
Vitamin D	0µg	
Calcium	30mg	
Iron	2mg	
Potassium	81mg	
Water	27g	
Ash	1g	

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Nutritional information is subject to change. See product label to verify ingredients and allergens.

* Nutritional information is subject to change. See product label to verify ingredients and allergens.