



SELLING HALF-PIES WILL INCREASE YOUR SALES & OFFER A GREATER VARIETY FOR ALL YOUR CUSTOMERS

SRP \$4.99 to \$5.99 each

Do you want to sell more pies?

- *how to cut pie costs and increase pie sales, and reduce shrink*
- *add visibility to pies*
- *target markets*
 - singles or senior citizens*
 - one parent or smaller families*
 - families with 2 or kids, different tastes*
 - not wanting to waste any pie*
- *lower unit selling price*
- *bake the night before and cool overnight then cut and package the next morning*
- *1/2 containers from Inline code numbers are sl-209 for 9" container / sl-210 for 10" container*



Washing & Baking Frozen Pies

Simply follow these easy, step-by-step instructions for beautiful golden brown pies every time!



Important:

- Never use pan liners.
- Never cool at refrigerated state.
- Never thaw Gardner Pies before baking! For best results place a full rack of frozen pies directly in a 450° oven.
- Always wash pies before baking using a traditional egg wash, water and sugar or baking spray.
- Store egg wash in refrigerator for up to one day. Discard unused egg wash after 24 hours.
- Washing the crimp will produce an undesirably dark crust.

Materials

- Eggs or coarse sugar/baking spray
- Water
- Gardner fruit pies
- Pastry brush
- Appropriate baking pans

Method

1. Preheat oven to 450°. Adjust oven after loading to recommended baking temperature, below.
2. Unwrap pies and place on baking sheet, 3 to 4 pies per sheet. (10" - 3 Pies and 9" - 4 Pies)
3. Mix the egg wash by blending equal amounts of egg and water.
4. Brush egg wash on top of pies being careful to avoid the crimp. Alternately, spray pies with water and sprinkle lightly with coarse sugar or coat evenly with baking spray.
5. Place baking sheet of washed pies in oven, adjusting the temperature as follows:
 - Deck – 370° to 380°
 - Convection – 350° to 355°
7. Bake until crust is golden brown and fruit shows controlled bleeding:
 - Deck – 55 to 60 minutes
 - Convection – 50 to 55 minutes
8. Cool at room temperature.

Shelf Life

- 3 days from bake date.
- No refrigeration required for fruit pies. Pumpkin, Sweet Potato and Sweet Potato Crunch must be refrigerated after cooling.

Your Gardner Pie Broker is:



Shrink Buster

Gourmet Fruited Breakfast Breads

Simply follow these easy, step-by-step instructions to create gourmet fruited breakfast breads using Gardner Traditional Fruit Pies.



Recipe Yield

4 Loaf pans (regular or demi)

Materials

- 3 loaves of Italian or homestyle bread dough, thawed
- 1 Gardner Traditional Fruit Pie
- 1 egg
- Release spray
- 4 loaf pans
- Streusel topping & icing (optional)

Method

- Preheat oven as follows:
 - Deck – 370° to 380°
 - Convection – 350°
- Place bread dough on cutting board and top with Gardner Traditional Fruit Pie. Chop pie and raw egg into bread dough. Mix well.
- Coat pans with spray release.
- Divide pie/bread dough mixture evenly among four pans.
- Optional: sprinkle with streusel.
- Place in ready proof box for one hour or until doubled in size.
- Place in preheated oven and bake 50 to 55 minutes or until golden brown.
 - Deck – 55 to 60 minutes
 - Convection – 50 to 55 minutes
- Cool.
- Optional: drizzle cooled breads with icing.

Shelf Life

2 days from bake date.

Your Gardner Pie Broker is:

Shrink Buster



Muffins & Quick Breads

Simply follow these easy, step-by-step instructions for creating moist and fruity muffins and quick breads with perfect results every time.



Recipe Yield

- 5 dozen muffins
- Mini loaves
- Standard loaves

Materials

- 8 lbs plain muffin batter
- 2 – 9” or 10” Gardner fruit pies
- Spray release
- Appropriate baking pans

Method

1. Preheat oven to 355°.
2. Chop pies thoroughly, making sure crust is well blended with fruit filling.
3. Fold into muffin batter until fully incorporated.
4. Spray pans or use paper liners as appropriate.
5. Fill pans with batter as follows:
 - Muffin – 2.5 ounces
 - Mini Loaf – 9 ounces
 - Standard Loaf – 16 ounces
6. Optional: Top with streusel or oatmeal.
7. Bake times:
 - Muffin – 35 to 40 minutes
 - Mini Loaf – 35 to 40 minutes
 - Standard Loaf – 50 to 55 minutes
8. Cool.
9. Optional: Drizzle with icing.

Shelf Life

2 days from bake date.

Your Gardner Pie Broker is:



Shrink Buster

Old-Fashioned Fruit Bars

Simply follow these easy, step-by-step instructions to make old-fashioned fruit bars using Gardner Fruit Pies.



Recipe requires 3 fruit pies, any variety



Recipe Yield

48 – Approx. 2" x 2" bars

Materials

- 3 Gardner Fruit Pies – any variety
- 15 cups streusel divided – 10 cups/5 cups
- Release spray
- 1 Half-sheet pan (18" x 13")

Method

- Preheat oven as follows:
 - Deck – 370° to 380°
 - Convection – 350°
- Coat pan with spray release.
- Spread 10 cups of streusel in pan, pressing firmly to create a level base.
- Chop pies thoroughly, making sure crust is well blended with fruit filling.
- Spread chopped pie filling evenly over streusel base.
- Sprinkle remaining 5 cups of streusel on top of filling, taking care to cover all of the fruit.
- Place in preheated oven and bake until top is golden brown.
 - Deck – 40 to 50 minutes
 - Convection – 40 to 50 minutes
- Cool. Optional: drizzle cooled bars with icing.
- Make 7 evenly spaced cuts down the long side of the pan and 5 evenly spaced cuts across the short side of the pan to create 48 bars.

Shelf Life

3 days from bake date.

Your Gardner Pie Broker is:



Shrink Buster

Old-Fashioned Fruit Cobbler

Simply follow these easy, step-by-step instructions to make old-fashioned fruit cobbler using Gardner Fruit Pies.



Recipe requires 2 fruit pies, any variety



Recipe Yield

1 – 11³/₄" x 9¹/₄" x 2¹/₄" Cobbler

Materials

2 Gardner Fruit Pies – any variety

2 cups streusel

Release spray

1 Pan (11³/₄" x 9¹/₄" x 2¹/₄")

Method

1. Preheat oven as follows:
 - Deck – 375° to 380°
 - Convection – 350°
2. Chop pie thoroughly, making sure crust is well blended with fruit filling. For a fruitier filling, remove crimp before blending filling with top and bottom crusts.
3. Coat pan with spray release.
4. Place chopped pie in prepared pan.
5. Top with streusel, taking care to cover all of the fruit.
6. Place foil pans on baking sheet. Bake in preheated oven until top is golden brown.
 - Deck – 30 to 35 minutes
 - Convection – 30 to 35 minutes
7. Cool and place in your hot case or package for sale.

Shelf Life

2 days from bake date.

Your Gardner Pie Broker is:

Introducing. . .

Pie Packaging with Added Value

Two-Piece Quarter Pie Combo

- **NEW!** Also Available with Clear Base!
- Convenient 2-serving size
- Offers More Variety
- Ideal for Quick Sales



DisplayPie® Quarter Pie Combo

Available in PET

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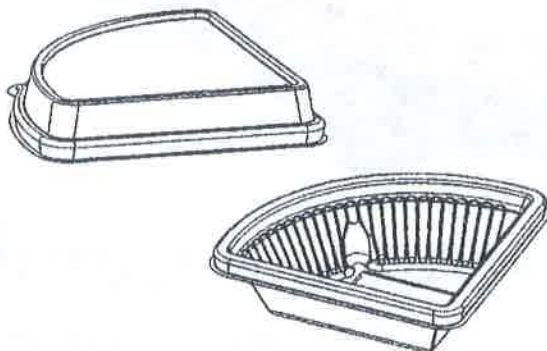


Two-piece quarter pie combos now available with clear dome/clear base.

Or, clear dome/ black base combinations.



ITEM NO.	PROD NO.	MATERIAL	DESCRIPTION	TOP OUT	TOP IN	VERT. DEPTH	FL OZ.	WT.	CUBE	PACK
NEW! DP25P	4726	PET	DisplayPie® Quarter Pie Combo Clear Base with Clear Dome	6 x 6	5.25 x 5.25	2.4	15	11.33	2.74	150
DP26P	4726	PET	DisplayPie® Quarter Pie Combo Black Base with Clear Dome	6 x 6	5.25 x 5.25	2.4	15	11.33	2.74	150



Visit the Wilkinson website for other superior packaging solutions:
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D&W FINE PACK now offers you more foodservice packaging ideas than ever before. Visit these websites:
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Cream Pie Topping Suggestions

Gardner Pie Company has created four cream pies so rich and delicious, you'll be proud to offer them to your customers.

Unlike other cream pies, our pies are shipped pre-assembled and frozen. Once unpacked, they're ready to be topped with whipped cream or meringue for a unique, signature look.

Simply follow these easy, step-by-step instructions for topping all our Gardner cream pies – for perfect results every time.



Whipped Cream Topping

We suggest using a whipped cream topping on our chocolate and banana cream pies.

Getting started:

1. Unload pie according to directions on the box.
2. Whip the topping according to manufacturer's directions, until whipped cream forms soft peaks.
3. Load the whipped cream in a piping bag with a large star tip.

For chocolate cream pie, follow these steps:

4. Place two dots of whipped cream across from each other, to serve as marker points and to divide the top of the pie into two sections. Place these marker points where the filling meets the crust.
5. Working on half the pie at a time, fill in the areas from dot to dot, and center line to crust, with full parallel lines, until pie is topped.
6. Leave as is or top with chocolate shavings or sprinkles, if desired.
7. Repackage pie for sale in the freezer or refrigerator case.

For banana cream pie, you will use the same basic pattern as the chocolate cream pie, but you will work in three sections instead of two. Follow these steps:

8. Visually separate the top of the pie into three rows. Starting with the center row down the middle of the pie, work from one side to the other, filling in with parallel lines to the crust.
9. Once the center row is filled in, continue filling in the two other rows.
10. Use parallel lines from one side to the other, until the pie is topped.
11. Repackage pie for sale in the freezer or refrigerator case.



Cream Pie Topping Suggestions



Meringue Topping

We suggest using a meringue topping on our lemon and coconut cream pies.

Getting started:

1. Unload pie according to directions on the box.
2. Mix meringue according to package directions and whip until glossy peaks form and the meringue pulls away from the sides of the bowl.

Next, follow these steps:

3. Use a large spatula to place meringue in center of pie.
4. Spread meringue to the crust in a swirl pattern, approximately 1.5 to 2 inches high.
5. For lemon meringue, bake at 400° until meringue is golden brown.
6. For coconut cream, top with long-shred coconut and bake at 400° until meringue and coconut turn golden brown (time will vary depending on your oven).
7. Allow pie to cool.
8. Repackage pie for sale in the freezer or refrigerator case.