

Cooking Directions for Foodservice

1. Egg-wash the tops of all frozen handpies to ensure a golden crust. Ideal egg wash ratio is one egg to one tbsp of cold water, beaten until blended.
2. Place frozen handpies on a parchment lined baking sheet with 1 inch between pies. *see photo
3. Bake at 400-420°F in a commercial baking oven with convection fan on, until handpies are evenly golden brown *see photo and reach an internal temperature of at least 200°F. Rotate trays during baking for even browning.
4. Serve handpies hot immediately or hold in a moisture controlled hot pastry cabinet for up to 3 hours, maintaining a temperature of at least 150°F. Handpies should be crisp and flaky and evenly golden brown.
5. Handpies are best served in our branded hot handpie paper bags, handed to the customer with a napkin or two!

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