

Hand Pie Baking Instructions

I prefer to take my hand pie out of the freezer the “morning before” I plan to bake for that evening dinner. Alternatively, the “night before” you plan to bake for breakfast (my fav time for it) or lunch.

Let it defrost in the fridge. Do not put the hand pie on the counter to defrost.

The pie can be baked “from frozen”...it will just take an extra time to bake.

Preheat your oven to 350F or 176C.

Bake for 10 minutes. Rotate in the oven and bake for an additional 8-12 minutes- until the pie is bubbling and the cheese has melted with a golden edge. Note: the vegan cheese does not melt but it will have a golden edge.

If baking from frozen- add an additional 10-15 minutes of baking time. If baking the vegan one, it would be best to cover it in this phase of baking. You do not want to over bake the cauliflower mozzarella.

Enjoy!

Note that all ovens bake differently, so you will have to adjust the baking time for the finished result- bubbling lasagna filling and golden edged cheddar.