

# Cherry Pie 10''



## PRODUCT DESCRIPTION

A tender golden pie crust filled with tart Michigan cherries

Dilgard Item #  
05796

Vendor Item #  
9275

## INGREDIENTS

Cherries, Enriched Flour [Wheat Flour, Niacin, Iron, Thiamine Mononitrate (Vitamin B1), Riboflavin (Vitamin B2)], Water, Partially Hydrogenated Soybean Oil, Sugar, Corn Syrup, Modified Food Starch, Dextrose, Salt, High Fructose Corn Syrup, Baking Soda

## Storage/Shelf Life

Frozen: 455 days

## Packaging Qty

6, 46 z

## Piece Count

60 servings per case, 10 servings per pie

## Product Benefits

- Tart Montmorency cherries are the first ingredient on the label with no artificial flavors, colors, or preservatives, for a clean, natural flavor
- Ready-to-bake convenience reduces labor costs, quality issues and waste
- Filling has a firm, natural set; slices plate and hold beautifully
- Kosher KVVH-D

## Preparation

- Pre-heat oven.
- Cut four 1-inch slits in top crust.
- Place on flat sheet pan.
- Bake until crusts are light brown or filling begins to boil.
- CONVENTIONAL 400°F 60-65 minutes
- CONVECTION 350°F 55-60 minutes
- Cool at room temperature for at least 2 hours.

Serving  
Suggestions:

Great dessert option!

