



**Old Fashioned
Country
Crust**





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BAKING INSTRUCTIONS

(Keep frozen until ready to bake)

Bake in convection oven for best results for approximately 50 minutes or until crust reaches desired browning.

Convectional ovens may require 1 hour baking time.

For best browning a butter blend topping can be spread over the crust 10 minutes after placing in the oven.

A special formulation of the purest shorting and 100% natural ingredients creates a crisp and flaky crust to compliment a variety of dishes such as old fashioned country cobbler, chicken pot pie, crayfish pie, etc:

These pastry sheets are cut to fit the half steam table pans and are ready to thaw and bake in whatever application you may need.

ITEM #
71833-01908

SIZE &
PACKAGING
24 / 14oz.

SPECS
11 1/4 x 9 3/4 x 7 1/4

Case Cube
.38
Tie
11 x 10

GOOD OLD DAYS, INC.

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