



1. Preheat oven to 180° C / 350° F.
2. Put the pie on the counter while the oven preheats.
3. [OPTIONAL] For the best colour, brush with milk alternative of your choice: Aquafaba (liquid from a can of chickpeas), olive oil or soy sauce.
4. Take out a baking tray and parchment paper, or for best results (and minimal risk of flattening) an oven-safe pie plate.
*If your pie came with a paper tray, do not discard.
5. Place pie onto the preheated baking tray.
6. Cook in the center of the oven for the appropriate time (see below):

	REGULAR	GLUTEN-FREE
5" PERSONAL	45 min	40 min
8" FULL	55 min	50 min

... or until golden.

7. Allow the pie to sit for 5 minutes before serving.

hello@breathe-kitchen.com • 604-368-1158

All cooking appliances vary so timings are to be used as a guideline only and please adjust times accordingly. Ensure food is piping hot and cooked through prior to serving.

breathe
KITCHEN