



Appetizers, Soup, Entrées, & Quiche Heating Instructions

Brie Pinwheel

1. Preheat oven to 300 degrees.
2. Remove the brie pinwheel from the tray, leaving the pinwheel on the cardboard cake round.
3. Place the pinwheel (on the cake round) on a cookie sheet and bake about 15 to 20 minutes in the pre-heated oven. The brie should soften but do not over bake. Oven temperatures vary widely! Watch closely. If you find the toppings are getting top-burn, then cover with foil 'til done.
4. Place the brie pinwheel back on the tray and serve immediately. Enjoy!

Soup

Slowly heat on the stove top.

Quiche

Baked & Reheating

1. Pre-heat oven to 350 degrees
2. Cover the quiche with foil and bake for 30 to 45 minutes.

Unbaked & Thawed

1. Pre-heat oven to 350 degrees
2. Place the quiche in the oven and bake for 45 to 60 minutes. Watch closely to ensure that the top does not burn. If you find that the top is starting to brown cover with foil.

Unbaked & Frozen

1. Pre-heat oven to 350 degrees.
2. Place the quiche in the oven and bake for 2 to 2 ½ hours. Watch closely to ensure that the top does not burn. If you find that the top is starting to brown cover with foil until done.

NOTE: If your oven runs hotter or colder than the thermostat, please adjust the baking time accordingly.