

Should I freeze fruit pies before or after baking them?

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You can do it either way, but we think it is best to freeze an unbaked pie because its texture and consistency will be more like fresh pie.

To freeze an unbaked fruit pie, wrap it in a double layer of foil and place it in the freezer. At baking time, unwrap the pie but do not defrost it—just pop it into the oven while still frozen. Bake the pie for about 15 minutes at 425 degrees F, then reduce the temperature to 350 degrees F for the remainder of the recipe's stated baking time—plus about 15 minutes longer.

If you decide to freeze a baked pie, wrap it in a double layer of foil before placing it in the freezer. When the time comes, unwrap the pie and thaw it at room temperature for about 3 hours. Then bake the pie at 425 degrees F for about 15 minutes to give it a fresh, crisp flavor.