

# Nutrition Facts

Serving Size 1 Slice (113g)

Servings Per Container 8

Amount Per Serving

Calories 210 Calories from Fat 50

% Daily Value\*

Total Fat 6g 9%

Saturated Fat 2g 11%

Trans Fat 0g

Cholesterol 55mg 18%

Sodium 220mg 9%

Total Carbohydrate 34g 11%

Dietary Fiber 1g 5%

Sugars 21g

Protein 4g

Vitamin A 8% • Vitamin C 4%

Calcium 6% • Iron 8%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

# Pumpkin Pie

Keep frozen until ready to bake.

Do not thaw.

## Baking Instructions:

1. Place unwrapped frozen pie on cookie sheet.
2. Preheat oven to 375 F.
3. Bake for 65-75 minutes. To test if pie is done, insert sharp, clean knife into center after 65 minutes: pie is fully baked when knife comes out clean.
4. Remove from oven and cool.

## Baking and Serving tips:

- If edges begin to brown excessively, cover edge with foil.
- Serve pie with a dollop of whipped cream.
- REFRIGERATE unused baked portion.

**INGREDIENTS:** Pumpkin, Milk, Eggs, Sugar, Bleached Enriched Wheat Flour (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Brown Sugar, Shortening (interesterified soybean oil, fully hydrogenated cottonseed oil), Unsulphered Molasses, Salt (non iodized), Spices

**CONTAINS:** Eggs, Milk, Wheat

THIS PRODUCT IS MANUFACTURED ON SHARED EQUIPMENT WITH OTHER PEANUT, TREE FRUIT, MILK AND EGG CONTAINING PRODUCTS.

Carlson's Orchard & Bakery

11893 Montgomery Ave SW Winsted, MN 55395

[www.carlsonorchardbakery.com](http://www.carlsonorchardbakery.com)



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# HOME



# STYLE

## Crust Top Pie

### Nutrition Facts

Serving Size 1/8 of the pie (142g)  
Servings per container 8

Amount per serving

**Calories** 345 Calories from Fat:153

% Daily Value\*

**Total Fat** 17g **27%**

Saturated Fat 4g **19%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 440mg **18%**

**Total Carbohydrate** 46g **15%**

Dietary Fiber 2g **8%**

Sugars 21g

**Protein** 2g

Vitamin A 6% • Vitamin C 0%

Calcium 0% • Iron 2%

\*Percent daily value are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2000	2500
Total Fat	Less than		65g	80g
Sat Fat	Less than		20g	25g
Cholesterol	Less than		300mg	300mg
Sodium	Less than		2,400mg	2,400mg
Total Carbohydrate			300g	375g
Dietary Fiber			25g	30g

**Keep frozen until ready to bake. Do not thaw.**

### Baking Instructions:

1. Place oven rack in center position. Preheat oven to 400 degrees F.
2. Center frozen pie on cookie sheet and place in preheated oven. Do not remove pie from foil.
3. Bake at 375 degrees F for 75-90 minutes until crust is rich golden brown and apples are tender, (because ovens vary, adjust time and temperature as required). Cover with foil the remaining few minutes if crust begins to darken. For fresh made, unfrozen pies, bake for 50-60 minutes, until apples are tender.
4. Carefully remove baked pie from oven and cookie sheet. Never handle hot pie by edge of pan.
5. Serve after cooling approximately 30 minutes.

**INGREDIENTS:** APPLES, BLEACHED ENRICHED WHEAT FLOUR ( NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR, POTASSIUM BROMATE, VEGETABLE SHORTENING (PARTIALLY HYDROGENATED SOYBEAN & COTTONSEED OILS), SUGAR, SPICE, SALT.



Net Wt. 2 lbs. 8 oz. (1.14 kg)

**Questions or Comments, Call or Write:**  
**Carlson's Orchard & Bakery, Winsted MN 55395**  
**320-485-3704**  
[www.carlsonorchardbakery.com](http://www.carlsonorchardbakery.com)



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<b>Nutrition Facts</b>			
Serving Size 1 slice (131g)			
Servings Per Container 8			
<b>Amount Per Serving</b>			
<b>Calories</b>	350	<b>Calories from Fat</b>	110
		<b>% Daily Value*</b>	
<b>Total Fat</b>	12g		19%
Saturated Fat	5g		26%
<i>Trans</i> Fat	0g		
<b>Cholesterol</b>	0mg		0%
<b>Sodium</b>	300mg		12%
<b>Total Carbohydrate</b>	58g		19%
Dietary Fiber	1g		3%
Sugars	35g		
<b>Protein</b>	3g		
Vitamin A	2%	• Vitamin C	130%
Calcium	2%	• Iron	10%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
		Calories	2,000    2,500
<b>Total Fat</b>	Less than	65 g	80 g
<b>Sat Fat</b>	Less than	20 g	25 g
<b>Cholesterol</b>	Less than	300 mg	300 mg
<b>Sodium</b>	Less than	2,400 mg	2,400 mg
<b>Total Carbohydrate</b>		300 g	375 g
Dietary Fiber		25 g	30 g
<b>Calories per gram:</b>			
	Fat	9	• Carbohydrate 4
			• Protein 4



## Crumb Top Cherry Pie

Keep frozen until ready to bake. Do not thaw.

### Baking Directions:

1. Place oven rack in center position. Preheat oven to 375° F.
2. Center frozen pie on baking sheet and place on rack in preheated oven.
3. Bake for 60-75 minutes. Top crust should be a golden brown. Cover crust with aluminum foil if it begins to darken.
4. Remove from oven and cool approximately 30 minutes

**INGREDIENTS:** Cherry Filling (sweetened cherries (cherries, sugar), water, food starch, corn syrup, fructose, sugar, salt, calcium propionate, sodium benzoate (added as a preservative), FD&C red #40), Crust (enriched wheat flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), vegetable shortening, (palm oil, soybean oil, mono and diglycerides), water, salt, sugar, calcium propionate), Enriched Wheat Flour (wheat flour, niacin reduced iron, thiamine mononitrate, riboflavin, folic acid, potassium bromate), Margarine (palm oil, water, soybean oil, salt, soy lecithin, natural flavor, beta carotene (color), vitamin A palmitate added), Brown Sugar, Sugar

**Contains: Soy Wheat**

Produced by Carlson's Orchard & Bakery  
 11893 Montgomery Ave SW  
 Winsted, MN 55395

# HOME STYLE

## Crumb Top Pie

### Nutrition Facts

Serving Size: 1/8 of the pie (142g)  
Servings per container: 8

Amount per serving

**Calories** 364 **Calories from Fat:**144

**% Daily Value\***

**Total Fat:** 16g **25%**

Saturated Fat 3g **16%**

**Cholesterol** 0mg **0%**

**Sodium** 360mg **15%**

**Total Carbohydrate** 52g **17%**

Dietary Fiber 2g **7%**

Sugars 24g

**Protein** 3g

Vitamin A 6% • Vitamin C 0%

Calcium 0% • Iron 2%

\*Percent daily value are based on a 2000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

		Calories:	2000	2500
Total Fat	Less than	65g	80g	
Sat Fat	Less than	20g	25g	
Cholesterol	Less than	300mg	300mg	
Sodium	Less than	2,400mg	2,400mg	
Total Carbohydrate		300g	375g	
Dietary Fiber		25g	30g	

**Keep frozen until ready to bake. Do not thaw.**

### Baking Instructions:

1. Place oven rack in center position. Preheat oven to 400 degrees F.
2. Center frozen pie on cookie sheet and place in preheated oven. Do not remove pie from foil.
3. Bake at 375 degrees F for 75-90 minutes until crust is rich golden brown and apples are tender, (because ovens vary, adjust time and temperature as required). Cover with foil the remaining few minutes if crust begins to darken. For fresh made, unfrozen pies, bake for 50-60 minutes, until apples are tender.
4. Carefully remove baked pie from oven and cookie sheet. Never handle hot pie by edge of pan.
5. Serve after cooling approximately 30 minutes.

INGREDIENTS: APPLES, BLEACHED ENRICHED WHEAT FLOUR ( NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), MALTED BARLEY FLOUR, POTASSIUM BROMATE, VEGETABLE SHORTENING (PARTIALLY HYDROGENATED SOYBEAN & COTTONSEED OILS), MARGARINE (PARTIALLY HYDROGENATED SOYBEAN & COTTONSEED OILS, WATER, SALT, CULTURED BUTTERMILK, LECITHIN, VEGETABLE & DIGLYCERIDES, SORBIC ACID & SODIUM BENZOATE [PRESERVATIVES], BETA CAROTENE [COLORING], VITAMIN A, SUGAR, BROWN SUGAR, SPICE, SALT.

THIS PRODUCT IS MANUFACTURED ON SHARED EQUIPMENT WITH OTHER PEANUT, TREE FRUIT, MILK AND EGG CONTAINING PRODUCTS.



Net Wt. 2 lbs. 8 oz. (1.14 kg)

**Questions or Comments, Call or Write:**  
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**320-485-3704**



# Nutrition Facts

Serving Size 1 piece (128g)

Servings Per Container 8

## Amount Per Serving

Calories 250 Calories from Fat 50

% Daily Value\*

**Total Fat** 13g **9%**

Saturated Fat 5g **11%**

Trans Fat 0g

**Cholesterol** 0mg **0%**

**Sodium** 60mg **2%**

**Total Carbohydrate** 51g **17%**

Dietary Fiber 2g **8%**

Sugars 38g

**Protein** 2g **4%**

Vitamin A 6% • Vitamin C 6%

Calcium 2% • Iron 4%

\* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

# Apple Crisp

Keep frozen until ready to bake.

Do not thaw.

## Baking Instructions:

1. Place oven rack in center position.
2. Preheat oven to 400 F.
3. Bake for 45-55 minutes, until topping is golden brown and apples are tender. Cover with foil the remaining few minutes, if topping begins to darken.
4. Remove from oven and cool.

**INGREDIENTS:** APPLES, SUGAR, BROWN SUGAR, BLEACHED ENRICHED WHEAT FLOUR (niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), MARGARINE (partially hydrogenated soybean and cottonseed oils, water, salt, cultured buttermilk, lecithin, vegetable and diglycerides, sorbic acid & sodium benzoate [preservatives], beta carotene, [coloring], vitamin A), ROLLED OATS, CORN STARCH, SPICES.

**CONTAINS: WHEAT, SOYBEAN.**

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