



Heating Instructions for the Loveless Cafe Easter Meal Pack

Keep refrigerated until ready to heat.

Country Ham with Peach Preserves Glaze and Pit Smoked Sugar Cured Ham

- Preheat Oven to 350° F
- Remove Ham from the fridge for 30 minutes prior to heating to allow it to get to room temperature.
- Place Ham in the aluminum pan and cover with the lid in the preheated oven, bake for 15 to 25 minutes, or until heated through.
- Remove the lid and cook for another 15 minutes.

Hashbrown Casserole, Creamed Corn, Slow-Cooked Green Beans.

- Preheat Oven to 350° F
- Transfer side into a casserole dish, cover with foil.
- Bake for 35 to 45 minutes, or until heated through (165° F, internal temp)
- Stir before serving.

Note: All sides can be cooked at once if oven allows.

Loveless Cafe Biscuits

- *Before Baking:*
 - Make sure to generously brush biscuits with melted butter before placing in the oven.
 - If baking from **thawed**, open vacuum-sealed packaging and leave on counter unwrapped for an hour or in fridge loosely wrapped for 24 hours.
- *Conventional Oven (Recommended):*
 - From **frozen**, preheat oven to 425° F and bake for 24 to 28 minutes, turning pan halfway through cooking time.
 - From **thawed**, preheat oven to 425° F and bake for 20 minutes, turning pan halfway through cooking time.
- *Toaster Oven:*
 - From **frozen**, preheat oven to 475° F and bake for 16 minutes, turning pan halfway through cooking time.
 - From **thawed**, preheat 450° F and bake for 16 minutes, turning pan halfway through cooking time.
- **Generously brush biscuits with melted butter again before serving with Loveless Cafe Preserves.**

Steeplechase Pie: Keep at room temperature until ready to serve.

Key Lime Pie: Keep refrigerated until ready to serve.

Note: All items, except for the Loveless Cafe Heat n' Eat Biscuits, are fully cooked. Reheating times are approximate and may vary depending on your oven.

Share your Easter photos with #LovelessCafe. We'd love to see how you celebrate!
Enjoy your dinner and have a safe and happy holiday!