



## ROSA'S GUAVA PIE



**STEP 1:** Preheat oven to 375° F. While oven is preheating, place provided parchment paper on a baking sheet. Next, place the frozen Guava Pie in the center of the parchment paper lined baking sheet.

**STEP 2:** Place the baking sheet on the middle rack of the oven. Bake until golden brown, about 50-60 mins. in a conventional oven and 40-50 mins. in a convection oven. While it bakes, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

**STEP 3:** When the Guava Pie reaches a golden brown, remove it from the oven and brush with simple syrup. The guava jam will be HOT! Let it cool completely (approximately 15 minutes) before you enjoy.

*\*Because all ovens vary, check on Guava Pie 5 mins. before the recommended baking time.*

**PORTO'S FUN FACT:** *Rosa's Guava Pie is an original recipe from founder Rosa Porto and was an original menu item at the first official Porto's Bakery.*